

(AUTONOMOUS)  
**BSc DEGREE EXAMINATION MAY 2018**  
(Fifth Semester)

Branch – **NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS**

**FOOD PRESERVATION**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What is Blanching?
- 2 Give two differences between jelly and marmalade.
- 3 List out the liquids used in Refrigeration.
- 4 List out two changes occurring in freezing.
- 5 What is solar drying?
- 6 What is the unit of Radiation?
- 7 Name any two intermediate moist foods.
- 8 Depict the hard swell spoilage occurring in canned foods.
- 9 Name the products that may be converted to vinegar by acetic acid bacteria.
- 10 State the three level of carbonization in beverages.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Write short notes on 'Canning process'. Highlight any two types of spoilage in canned foods.  
OR  
b List out the principles of innovative heat processes.
- 12 a Give the principles of refrigeration and how do you prepare the food for cold storage.  
OR  
b Highlight the defects in frozen foods.
- 13 a Explain the principles of dehydration and highlight any two methods of dehydration.  
OR  
b Trace out the similarities and differences between sun drying and mechanical drying.
- 14 a Bring out procedures involved in the dehydration of egg.  
OR  
b Comment on any two antibiotics and two antioxidants that are used in food preservation.
- 15 a Bring out the classification of beverages with suitable examples.  
OR  
b Give the preparation of Vinegar.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Elaborate the steps to be followed in the preparation of tomato sauce & pickle.
- 17 Highlight the principles of freezing and briefly explain air blast and immersion freezing.
- 18 State the principles of Drying. Give a details account on any two methods of drying.
- 19 What is non-thermal preservation? Explain in detail surface treatment and edible coating.
- 20 Elaborate the manufacture of Cheese and Yoghurt.

Z-Z-Z

END