

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS) *

BVoc DEGREE EXAMINATION MAY 2017
(First Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

PRINCIPLES OF FOOD PROCESSING

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Define food spoilage.
- 2 Define food additives.
- 3 What is Blanching? *
- 4 Define osmosis.
- 5 List any four cold storage defects.
- 6 Define plate freezing.
- 7 What is plasticizers?
- 8 List any four limitation of high pressure processing.
- 9 What is body building foods?
- 10 Mention the macronutrients present in the food.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Justify nutrients as food.
OR . / ■
b Describe the physiological functions of food.
- 12 a Explain the different categories of food processing.
OR
b Discuss the principles of food preservation.
- 13 a Define water activity. Explain its significance.
OR
b Enumerate the merits and demerits of dehydration.
- 14 a Discuss the storage stability of frozen foods.
OR
b Explain the applications of irradiation in food.
- 15 a Give the effect of ohmic heating on food components.
OR
b Explain the role of ultraviolet radiation in food preservation.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Describe the basic five food groups.
- 17 Briefly explain about food additives.
- 18 How will you preserve the food by using high temperature?
- 19 Discuss the different methods of freezing.
- 20 Write a short notes on Encapsulation.