

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**B.Voc DEGREE EXAMINATION DECEMBER 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 What are the constituents of food?
- 2 Write the role of food pyramid,
- 3 What is the purpose of waxing?
- 4 List any two functions of direct food additives.
- 5 Mention any four driers.
- 6 What is canning?
- 7 Differentiate between refrigeration and freezing.
- 8 What is freezer burn?
- 9 List any four waxes used to coat food products.
- 10 What do you mean by photo reactivation?

SECTION -B (25 Marks)

Answer **ALL** Questions

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

- 11 a Explain the functions of food.
OR
b Give the classifications of food.
- 12 a State the causes for post harvest losses.
OR
b Write the principles of food preservation.
- 13 a Describe the mechanism involved in drying of foods.
OR
b Analyse the factors affecting osmotic dehydration.
- 14 a Give a note on the physical and chemical quality of frozen foods.
OR
b What are ionizing radiation? State the effects of radiation on microorganisms.
- 15 a Illustrate the ohmic heating process.
OR
b How food flavour is encapsulated via extrusion processing? Explain.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Describe the relation between health and nutrition.
- 17 Assess the factors that deteriorate food.
- 18 State the applications of high temperature in preservation.
- 19 Explain any four methods of freezing.
- 20 Describe the effect of HPP on microorganisms in preservation of foods.