

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(First Semester)

Branch – FOOD PROCESSING TECHNOLOGY

FOOD PROCESSING AND PRESERVATION

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 Identify the secondary processed food from the following
 - (i) Canned sweets
 - (ii) Masala powders
 - (iii) Minimally processed vegetables
 - (iv) Fruit juices
- 2 Choose the primary objective of blanching
 - (i) Improves colour
 - (ii) Kills microorganisms
 - (iii) Maintains flavour
 - (iv) Inactivates enzymes
- 3 Name the equipment works under the principle of sublimation
 - (i) Freeze drier
 - (ii) Cabinet drier
 - (iii) Spray drier
 - (iv) Fluidized bed drier
- 4 Find the process which uses 10 to 50 kGy
 - (i) Irradiation
 - (ii) Radicidation
 - (iii) Radappertization
 - (iv) Radurisation
- 5 Process of eating the food by passing electric current is known as
 - (i) Ohmic heating
 - (ii) Ultrasonication
 - (iii) High Pressure Processing
 - (iv) Pulse Electric Field

SECTION - B (15Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a State the reasons for post harvest losses.
OR
b Explain FATTOM.
- 7 a Outline blanching and its objectives.
OR
b Sketch autoclave and label the parts with functions.
- 8 a Bring out the importance of dehydration.
OR
b Describe the methods to reduce water activity.

Cont...

- 9 a Summarize on freeze drying.
OR
b Classify sources and doses of irradiation.
- 10 a How does additives act as coating agents?
OR
b Narrate the applications of Pulse Electric field in food processing.

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a Elucidate on the principles of food preservation.
OR
b Trace the causes of food spoilage.
- 12 a Distinguish pasteurization and sterilization.
OR
b Categorize the equipments used in canning process.
- 13 a Discuss on the working principle of spray drier.
OR
b Highlight the importance of osmotic dehydration and its process.
- 14 a Enumerate on working of refrigeration cycle.
OR
b Summarize on different methods of freezing.
- 15 a Outline the types of food additives with functions and examples.
OR
b Examine the principles and application of High Pressure Processing.

Z-Z-Z

END