

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023
(First Semester)

Branch - FOOD PROCESSING TECHNOLOGY

PRINCIPLES OF FOOD PROCESSING & PRESERVATION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1.	Choose the technique which involves the preservation method of sealing sterilized foods in airtight Containers. a) Pasteurization b) Sterilization c) Canning d) Drying	K1	CO1
	2.	Find the process involves the conversion of Carbohydrates into alcohol under anaerobic condition. a) Contamination b) Denaturation c) Fermentation d) Synthesis	K2	CO1
2	3.	Milk was pasteurized at Ultra High Temperature for about a) 10-15 minutes b) 4-10 seconds c) 5 minutes d) More than 1 minute	K1	CO2
	4.	Pick the type of Sterilization utilizes the high pressure steam is a) Autoclaving b) Retorting c) Blanching d) EtO Sterilization	K2	CO2
3	5.	Fruits that have highly acidic and Sensitive aroma can be dried using a) Osmotic Dehydration b) Cabinet Drying c) Freeze Drying d) Spray Drying	K1	CO3
	6.	Sun drying is limited to the foods except a) Salted Fish b) Raisins c) Apricots d) Carrots	K2	CO3
4	7.	Refrigerators usually works at _____ °C a) 2-5 b) 5-7 c) 4-7 d) 4-8	K1	CO4
	8.	How will you identify the chemical changes occur in foods during Freezing? a) Freezer Burn b) Cracks c) Loss of Colour d) Protein denaturation	K2	CO4
5	9.	The emission or propagation of energy through space or a medium is _____. a) Radiation b) Sterilization c) Stabilization d) Fractionation	K1	CO5
	10.	The usage of 0.75-2.5kGy radiation dosage is termed as _____. a) Radiation b) Radappertization c) Radurization d) Radicidation	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Illustrate the principles and List out the methods of food preservation.	K2	CO1
	(OR)			
	11.b.	Extend the reasons for the Post harvest Losses.		
2	12.a.	Choose the types of Blanching and its applications.	K3	CO2
	(OR)			
	12.b.	Construct the basic concepts of canning.		
3	13.a.	Identify the role of blanching in the process of dehydrating the Foods.	K3	CO3
	(OR)			
	13.b.	Select the principle of Osmotic dehydration and write the factors affecting Osmotic Dehydration.		
4	14.a.	Distinguish between Freezing and refrigeration.	K4	CO4
	(OR)			
	14.b.	Analyze on the Cold Storage defects.		
5	15.a.	Examine the role of edible coating in Preservation.	K4	CO5
	(OR)			
	15.b.	List the bio preservatives and its applications in preserving foods.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Relate the causes of food deterioration with FATTOM.	K4	CO1
2	17	Analyze the role of Pasteurization in food preservation.	K4	CO2
3	18	Classify various types of driers and its applications in preserving foods.	K4	CO3
4	19	Infer on the different methods of freezing of foods.	K4	CO4
5	20	“Hurdle technology is a set of methods used for inactivation of microorganisms in food preservation” – Examine it.	K4	CO5

Z-Z-Z

END