PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2023
(Fifth Semester)

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

FOOD PRESERVATION

Time: Three Hours   Maximum: 50 Marks

SECTION-A (5 Marks)
Answer **ALL** questions
ALL questions carry **EQUAL** marks   (5 x 1 = 5)

1   Un fermented pickles packed in ------- to undergo lactic acid fermentation
   (i)   Sugar syrup   (ii) Brine
   (iii) Vinegar   (iv) Oil

2   Slow freezing is also known as -------- freezing.
   (i)   Quick   (ii) Medium
   (iii) Sharp   (iv) Dehydro

3   Dehydration of beetroot cubes by convective drying in hot air at ---------
   (i) 40^{0}C   (ii) 50^{0}C
   (iii) 60^{0}C   (iv) 70^{0}C

4   A rad is that quantity of radiation which results in absorption of at the point of application.
   (i)   25 erg / g   (ii) 50 erg / g
   (iii) 75 erg / g   (iv) 100 erg / g

5   Cheese is milk curd and made of ---------.
   (i)   Cream   (ii) Casein
   (iii) Sour cream   (iv) Renin

SECTION - B (15 Marks)
Answer **ALL** Questions
ALL Questions Carry **EQUAL** Marks   (5 x 3 = 15)

6   a   Narrate the general principles of foods preserved in high temperatures.
                              OR
    b   State the advantages of bottling process of preserving foods.

7   a   Outline the defects of foods stored in cold storage.
                              OR
    b   Explain air blast freezing.

8   a   Summarise the dehydration process of egg.
                              OR
    b   Write short notes on sun drying.

9   a   Analyse the action of benzoates in preserving foods.
                              OR
    b   Bring out the principles of preserving semi moist foods.

10 a   Explain the manufacturing process of vinegar.
                              OR
    b   Outline the preparation process of yogurt.

SECTION -C (30 Marks)
Answer **ALL** questions
ALL questions carry **EQUAL** Marks   (5 x 6 = 30)

11 a   Categorise the spoilage of canned foods.

OR

   b   Discuss the preparation method of tomato sauce.

12 a   Analyse the refrigeration and freezing process of fish.

OR

   b   Examine principles of freezing.

13 a   Enumerate the principles of mechanical drying.

OR

   b   Highlight the dehydration process of whole milk powder.

14 a   Point out the mode of action of irradiation in preserving foods.

OR

   b   Summarize high pressure processing.

15 a   Elucidate the manufacturing process of wine.

OR

   b   Differentiate between carbonated and Non – carbonated beverages.

Z-Z-Z   END