

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022
(Fifth Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

FOOD PRESERVATION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1 The process of keeping out of microbes is called _____.
(i) Radiation (ii) Asepsis (iii) Filtration (iv) Blanching.
- 2 The optimum temperature for milk Pasteurisation is _____.
(i) 52 °C (ii) 56 °C (iii) 60 °C (iv) 63 °C
- 3 _____ type of spoilage in which the food becomes highly acid but often appears normal.
(i) Toxic spoilage (ii) Flat Sour
(iii) Hydrogen Swells (iv) Metallic erosion.
- 4 Home freezing is done by _____ method.
(i) Sharp (ii) Quick (iii) Dehydro (iv) Rehydro.
- 5 The combination of fruit juice and sugar in squash is _____.
(i) 25% and 45% (ii) 20% and 40% (iii) 15% and 35% (iv) 10% and 30%.
- 6 Bacteriostatic effect is developed by _____ preservative method.
(i) Chemicals (ii) Spices (iii) Heating (iv) Freezing
- 7 _____ method of preservation keeps the products similar in size and shape to original fresh product.
(i) Spray drying (ii) Drying by osmosis
(iii) Freeze drying (iv) Foam mat drying.
- 8 _____ is the most radiation resistant micro-organism.
(i) Asperigillus (ii) E.Coli
(iii) Clostridium botulinum (iv) Bacillus.
- 9 TSS of Jelly is _____.
(i) 40 % (ii) 50 % (iii) 60 % (iv) 65 %
- 10 The principle raw materials of beer manufacture is _____.
(i) Fruit juice (ii) Vegetable soup
(iii) Cereal grains (iv) Palmyra Syrup.

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 7 = 35)

- 11 a Choose the principles and methods of Food Preservation.
OR
- b Describe the procedure, advantages and disadvantages of canning process.

Cont...

- 12 a Narrate on immersion freezing.
OR
b Show the defects in frozen foods.
- 13 a Differentiate Solar and mechanical dehydration.
OR
b Explain dehydration of whole milk powder.
- 14 a Describe the role of antioxidants in Food preservation with suitable example.
OR
b Summarize sources of radiation and mode of action of irradiation.
- 15 a Explain the manufacture of wine.
OR
b Differentiate carbonated and non-carbonated beverages.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Elucidate advantages and disadvantages of Bottling Process.
- 17 Highlight the principles and methods of refrigeration.
- 18 Compare Spray drying and vaccum drying.
- 19 Discuss on Surface treating and edible coating .
- 20 Outline the manufacture of Cheese and Yoghurt.

Z-Z-Z

END