

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022
(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. Mention the process of removal of moisture
 - (i) Pasteurization
 - (ii) Sterilization
 - (iii) Dehydration
 - (iv) Canning

2. State the temperature of HTST pasteurization
 - (i) 60°C for 15 minutes
 - (ii) 68°C for 30 minutes
 - (iii) 72°C for 30 minutes
 - (iv) 72°C for 15seconds

3. Identify the water activity range of food
 - (i) 0.01 – 0.09
 - (ii) 0.1 – 0.9
 - (iii) 1 – 9
 - (iv) 10 – 90

4. Choose the unit of irradiation
 - (i) KGy
 - (ii) Kg
 - (iii) °C
 - (iv) dl

5. Name the additive used to prevent rancidity in oil
 - (i) Stabilizer
 - (ii) Preservative
 - (iii) Humectants
 - (iv) Antioxidants

Cont...

SECTION - B (15 Marks)

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

- 11 a. State the reasons for post harvest lossess.
OR
b. Classify food processing sector.
- 12 a. Bring out the objectives of blanching.
OR
b. Explain the types of pasteurization.
- 13 a. Narrate the pretreatments used in dehydration of vegetables.
OR
b. Outline the steps involved in osmotic dehydration process.
- 14 a. Bring out the uses of refrigeration.
OR
b. Describe the sources and doses of irradiation.
- 15 a. Outline the process of high pressure processing.
OR
b. Explain the following with example – Preservative and Stabilizer.

SECTION -C (30 Marks)

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

16. a. Summarize the importance of post harvest technology.
OR
b. Discuss on different methods of food preservation.
17. a. Outline the principles and types of sterilization.
OR
b. Draw a flow chart and explain the canning process of any vegetable.
18. a. Elucidate the freeze drying process with diagram.
OR
b. Highlight the working principle of spray drier.
19. a. Justify the scope and application of irradiation .
OR
b. Enumerate on types of freezing foods.
20. a. Trace out the process of ohmic heating.
OR
b. Discuss on the role of surface treatment and edible coating in food preservation.

Z-Z-Z

END