

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2019
(First Semester)**

Branch - FOOD PROCESSING TECHNOLOGY

PRINCIPLES OF FOOD PROCESSING

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 2 = 20)

- 1 List any four constituents of food.
- 2 What is food guide pyramid?
- 3 What do you mean by food preservation?
- 4 Define food additives.
- 5 What is blanching? Write its purposes.
- 6 Differentiate between pasteurization and sterilization.
- 7 Enlist the sources of irradiation.
- 8 Write the temperature used for refrigeration and freezing.
- 9 State any two advantages of Ohmic heating.
- 10 List any two limitations of high pressure processing.

*** SECTION - B (25 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Give the classification of foods.
OR
b Illustrate the basic food group.
- 12 a Examine the reasons for post harvest losses.
OR
b Analyse the biochemical factors causing food spoilage.
- 13 a Assess the factors affecting water activity.
OR
b State the quality attributes of dehydrated foods.
- 14 a What are the requirements of refrigeration storage?
OR
b Focus on the applications of irradiation in foods.
- 15 a How additives are used as coating agents?
OR
b Explain the role of high pressure processing in food preservation.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Explain about food in relation to health.
- 17 Describe any four methods of food preservation.
- 18 Illustrate the mechanism of any two types of dryers.
- 19 Elaborate the different methods of freezing.
- 20 Discuss about encapsulation under the following headings:
(i) techniques (ii) applications.