

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)  
BSc DEGREE EXAMINATION DECEMBER 2019  
(Fifth Semester)

Branch - NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

**FOOD PRESERVATION**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks!)**

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 Define Blanching.
- 2 What is Jam?
- 3 Define Immersion freezing.
- 4 What is dehydro-freezing?
- 5 Define dehydration.
- 6 List the devices used in drying by mechanical dryer.
- 7 What are preservatives?
- 8 Give the sources of radiation.
- 9 Mention the uses of antibiotics.
- 10 What is Yoghurt?

**SECTION - B (25 Marks)**

Answer ALL Questions

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

- 11 a Enumerate the principles of food preservation.  
OR  
b Give the steps involved in canning of fruits and vegetables.
- 12 a What are the defects in frozen foods?  
OR  
b Write a short notes on principles of air blast in food preservation.
- 13 a What are the principles involved in removal of moisture from food?  
Mention the treatment of foods before drying.  
OR  
b What is Sun drying? Give three recipes which are preserved by sun drying
- 14 a Mention the principles and preservation of "Intermediate moist foods".  
OR  
b Highlight the mode of action of irradiation in food preservation.
- 15 a Give the method of manufacture of cheese.  
OR  
b Explain the preparation of carbonated beverages.

**SECTION - C (30 Marks!)**

Answer any THREE Questions

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

- 16 Explain in detail about bottling process and explain the role of pectin in making jelly.
- 17 Describe the principles and methods of refrigeration of food.
- 18 Discuss in detail about principles and methods of drying of food.
- 19 Explain the role of chemicals as preservatives in food preservation.