

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

**BSc DEGREE EXAMINATION MAY 2019  
(Sixth Semester)**

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

**FOOD PACKAGING**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

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

- 1 What do you mean by packaging?
- 2 List any two uses of labeling.
- 3 Mention any four foods packed by pouches.
- 4 State any two specific requirements for paper for food product packaging.
- 5 What are composite containers?
- 6 Write any two standards of metal containers used for packaging of fruit and vegetable products.
- 7 Name any 4 methods of packages used for meat and fish.
- 8 Which packaging materials are used for packing oils?
- 9 List any four problems in packaging dehydrated foods.
- 10 How are jam and jelly packed?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a What is labeling? Write about its types.  
OR  
b Assess the problem encountered in food packaging.
- 12 a Why aluminium foil is preferred in various applications? Explain.  
OR  
b Critically examine the use of flexible packaging materials.
- 13 a What are the advantages of tinfoil for packing fruit and vegetable products?  
OR  
b What are the advantages of glass and wood containers in packaging?
- 14 a What are the packaging materials used for milk and milk products?  
OR  
b Examine the packaging requirements for coffee and tea.
- 15 a Write the principles involved in snack foods packaging.  
OR  
b Explain the methods of disposing food package materials.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 State the functions of packaging. Write about the food product packaging and marketing process in detail.
- 17 Write the pros and cons of the following packaging materials  
(i) Lamination (ii) Plastics.
- 18 Explain about the composite containers and cans.
- 19 Describe the packaging requirements for meat, fish and eggs.
- 20 Explain the following packaging methods (i) Vacuum (ii) Gas.