

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

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT & 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 What is meant by RTS?
- 2 List the salient features of Marmalode.
- 3 State Air Blast.
- 4 Outline the principle of household refrigerator.
- 5 Differentiate sun and mechanical dehydration.
- 6 Elaborate the main principles involved in dehydration.
- 7 List any four food preservatives.
- 8 What do you know about non-thermal preservation?
- 9 Define Fermentation.
- 10 What is Yoghurt?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a List out the general principles involved in food preservation with suitable examples.
OR
b Draw a flow chart for the apple jam preparation.
- 12 a Explain cold storage in brief.
OR
b Elaborate the freezing of fish during transportation.
- 13 a Give the procedure for dehydration of egg.
OR
b How whole milk powder is manufactured?
- 14 a Explain the mode of action of irradiation in brief.
OR
b Write short notes on mold inhibitors and antioxidants.
- 15 a Distinguish carbonated and non-carbonated beverage.
OR
b Give the procedure for cheese preparation.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Give a detailed answer on methods of Food Preservation.
- 17 Write various methods of freezing in detail.
- 18 Explain any four types of driers.
- 19 Write short notes on:
 - (i) Preservation of semi moist and intermediate foods.
 - (ii) Role of preservatives in fruit products.