

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2018
(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 Define Food.
- 2 List any four functions of food.
- 3 What is Waxing?
- 4 Define Food preservation.
- 5 Mention any two factors affecting drying rate.
- 6 Differentiate Pasteurization and sterilization.
- 7 Write any two defects of cold storage.
- 8 Write the doses of irradiation for any four food products.
- 9 What is Ohmic heating?
- 10 What do you mean by encapsulation?

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a Schematise the structure of food pyramid.
OR
b Write the basic five food group suggested by ICMR.
- 12 a Examine the problems of farm level storage in India.
OR
b Comment on the trends and issues of food additives,
- 13 a Highlight the uses of high temperature in processing industries.
OR
b How do you reduce the water activity of foods?
- 14 a Explain the principles and techniques of refrigeration.
OR
b Write about the air freezing and cryogenic freezing.
- 15 a Critically examine the effect of HPP on enzymes in food preservation.
OR
b Write a note on edible coatings in food preservation.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 How food is related to health? Explain.
- 17 Explain any four methods of Food preservation.
- 18 Enumerate the potential advantages of osmotic dehydration for industries.
- 19 Analyse the effect of irradiation on microorganisms and food components.
- 20 Summarise the applications of ultrasound in Food Processing.

Z-Z-Z

END