

TELANGANA UNIVERSITY
S.S.R. DEGREE COLLEGE, NIZAMABAD (C.C:5029)
III-SEMESTER INTERNAL ASSESSMENT-I EXAMINATIONS
FOOD TECHNOLOGY QUESTION BANK

1. The temperatures used for canning foods range from 100-121 degree c
2. In the high temperature short time method of pasteurization milk is exposed to a temperature 161 degree c
3. Salmonella micro organism survive at -9 to -17 degree c
4. Clostridium botulism micro organism is eliminated in canned food
5. Sorbic acid is used to inhibit mold growth in bread
6. Acetic acid and lactic acid are used for Preservation of pickles
7. Radiation methods is used for treatment of water used for the depuration of shellfish
8. Fine cotton is the main ingredient of cotton candy
9. Canning is a method of permanent preservation
10. Commed food sterilization is known as commercial sterilization
11. Aspergillus produces citric acid
12. Anabaena organism is nitrogen fixing and found in rice field in symbiotic association with azolla
13. Rhizobium is used as a biofertilizer for soyabean crop
14. A common biopesticide for preventing plants from butterfly caterpillars is Bacillus thuringiensis
15. Yeast is used for the production of ethanol
16. Chlorella algae can be used as food for the human being
17. Agrobacterium microorganisms is not used as a biofertilizer
18. Saccharomyces organisms is used in alcoholic fermentation
19. A disease in human beings caused by virus is influenza
20. Pathogenic microorganisms present in host cells are killed by medicines called antibiotics
21. The gas released during the preparation of bread is carbon dioxide
22. The disease caused by a protozoan and spread by an insect is malaria
23. Ascorbic acid is added to fruits prior to freezing commercially to protect their quality
24. Vitamins nutrients are lost in all steps of food engineering
25. Salmonella bacteria are responsible for causing the greatest number of food borne illnesses
26. In the refrigerator overnight is an acceptable technique for thawing a frozen turkey
27. At what temperature should your refrigerator be maintained 40 F
28. 140F is the minimum temperature at which hot foods on a buffet should be maintained
29. Raw eggs food is associated with the most cases of food borne illness due to salmonellosis
30. The ideal packaging material for high pressure processing of foods is flexible pouches
31. The process commonly applied to tissue systems of fruits and vegetables prior to freezing to inactivate the enzyme is blanching
32. The main purpose of blanching vegetables before freezing is to deactivate enzymes
33. Canned tomatoe, freeze-dried are examples of semi-perishable foods
34. The most important product for preparation of fruit jelly is pectin
35. The fruit ripening is due to the production of ethylene
36. Pasteurization is the process of heating milk below boiling point
37. The process of preserving food by rapid freezing by dehydration under vacuum is called lyophilisation
38. Cold sterilization refers to the preservation of food by radiation
39. The reason for food spoilage is autolysis
40. The process of preserving meat by stewing in a covered earthenware is jugging

1. Define food preservation

Ans: Food preservation can be defined as the process of treating and handling food in such a way as to stop or greatly slow down spoilage and prevent

2. Define scope of food preservation

Ans: Food processing is the transformation of raw ingredients into food products that can be eaten by physical or chemical means food preservation slows or stops food spoilage by various methods

3. Define food infection

Ans: Illness caused by food contaminated with bacteria, viruses, parasites or toxins. Infections organisms or their toxins are the most common causes of food poisoning

4. Food Intoxication

Ans: Intoxication occurs from eating a food that contains a toxin produced by bacteria

5. Define perishable food

Ans: Perishable foods are those likely to spoil, decay or become unsafe to consume if not kept refrigerated at 40°F or below

6. Define semi-perishable foods

Ans: Food products that do not require immediate refrigeration but that will spoil more quickly than non-perishable items

7. Shelf-stable food

Ans: Shelf-stable foods are foods that can safely sit on the pantry shelf for at least one year and do not have to be cooked or refrigerated to eat safely

8. Define freezing

Ans: Freezing is a phase transition where a liquid turns into a solid when its temperature is lowered below its freezing point

9. Define cold storage

Ans: Cold storage is a facility that primarily stores food items that are short-lived and highly likely to get spoiled under normal conditions

10. Define thawing

Ans: The process of ice, snow, or another frozen substance becoming liquid or soft as a result of warming up to (cause to) change from a solid, frozen state to a liquid or soft one, because of an increase in temperature