

**Faculty of Science**  
**B.Sc (Food Technology) II-Year, CBCS –III Semester**  
**Backlog Examinations -June/July, 2022**  
**PAPER: Technology of Food Preservation**

Time: 3 Hours

Max Marks: 80

**Section-A**

I. Answer any *eight* of the following questions (8x4=32 Marks)

1. Yeast
2. Shelf life of foods
3. Perishable foods
4. Thawing
5. Refrigeration
6. Freezing curve
7. Blanching
8. Dehydration
9. Benzoates
10. Asepsis
11. Role of sugar in food preservation
12. Non ionizing radiations

**Section-B**

II. Answer the following questions (4x12=48 Marks)

13.(a) Write about the principle, purpose and objectives of food preservation.

(OR)

(b) What are the various factors affecting growth of microorganisms.

14.(a) Define freezing. Write its principle and types.

(OR)

(b) What are the different types of freezers?

15.(a) Define (i) Thermal Processing (ii) Food Preservation by Moisture Control.

(OR)

(b) Define drying, write about factors affecting rate of drying.

16.(a) Define evaporation. What are the various evaporators used in food industry?

(OR)

(b) Write the uses of radiation processing in food industry.

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**Faculty of Science**  
**B.Sc (Food Technology) II-Year, CBCS –III Semester**  
**Regular Examinations –Jan, 2023**  
**PAPER: Technology of Food Preservation**

Time: 3 Hours

Max Marks: 80

**Section-A**

I. Answer any *eight* of the following questions (8x4=32 Marks)

1. Objectives of food preservation
2. Effect of temperature on growth of micro organisms in food
3. Semi-perishable foods
4. Blast freezers
5. Cold storage
6. Freezing curve
7. Sun drying
8. Dehydration
9. Chemical food preservatives
10. Asepsis
11. Role of sugar in food preservation
12. Food irradiation

**Section-B**

II. Answer the following questions (4x12=48 Marks)

13.(a) Write about the various micro organisms associated with foods.

(OR)

(b) Describe the factors affecting growth of microorganisms in food.

14.(a) Define freezing. Write its principle and applications in storage of foods.

(OR)

(b) Define thawing. Write about the changes that occur in foods while thawing.

15.(a) Write about the various commercial heat preservation methods.

(OR)

(b) Define thermal processing and food preservation by moisture control.

16.(a) Define evaporation. What are the various evaporators used in food industry.

(OR)

(b) What are various ionizing radiations? Write about their role in food industry.

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## Faculty of Science

## B.Sc (Applied Nutrition &amp; Public Health) II-Year, CBCS –III Semester

## Backlog Examinations -June/July, 2022

## PAPER: Food Science and Technology

Time: 3 Hours

Max Marks: 80

## Section-A

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. What are millets? Write their composition.
  2. What is gluten? Write about factors affecting gluten formation.
  3. Define food technology and state the objectives of introducing this course in your curriculum.
  4. Define pulses and legumes and write their role in cookery.
  5. What are quick cooling legumes? Write their advantages.
  6. Write about different processed products of milk.
  7. Write about the post mortem changes seen in meat.
  8. What are beverages? Write the composition and benefits of green tea.
  9. Define spices and condiments. Given examples.
  10. Write the various changes observed in fruits during and after ripening.
  11. Write the difference between fats and oils.
  12. Write about the various pigments present in vegetables.

## Section-B

- II. Answer the following questions (4x12=48 Marks)
- 13.(a) What is milling. Explain the process of milling of wheat and corn.  
(OR)  
(b) Write the objectives of cooking and cooking methods in Indian cooking system.
- 14.(a) Write about fermented and non-fermented milk products.  
(OR)  
(b) What are legumes? Write about their germination and nutritive value.
- 15.(a) What are the different sources and types of meat and poultry?  
(OR)  
(b) What are various spices? Write their active compounds and medicinal values.
- 16.(a) Define vegetables and fruits. Classify them based on pigments.  
(OR)  
(b) What are the post harvest changes seen in fruits? Write about artificial ripening of fruits.

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**Faculty of Science**  
**B.Sc (Food Technology) II-Year, CBCS –III Semester**  
**Backlog Examinations –June, 2023**  
**PAPER: Technology of Food Preservation**

Time: 3 Hours

Max Marks: 80

**Section-A**

- I. Answer any EIGHT of the following questions (8x4=32 Marks)
1. Define food preservation
  2. Define food poisoning
  3. Write about perishable foods
  4. Differentiate freezing and thawing
  5. State the importance of freezing in preventing food spoilage
  6. Define freezing point
  7. Define blanching
  8. Differentiate sterilization and pasteurization
  9. What is dehydration
  10. Differentiate ionizing and non-ionizing radiations
  11. State the importance of radiation in food industry
  12. Define asepsis

**Section-B**

- II. Answer the following questions (4x12=48 Marks)
- 13.(a) Write in detail about the principle and objectives of food preservation  
(OR)  
(b) Explain about the factors affecting growth of micro organisms and their control measures
- 14.(a) Classify different types of freezers and state their role in food preservation  
(OR)  
(b) Define freezing, write its principle, types and add a note on freezing curve
- 15.(a) What are chemical preservatives? Classify and write about their role in food preservation.  
(OR)  
(b) Explain about different types of drying
- 16.(a) Define evaporation. Explain the factors affecting evaporation.  
(OR)  
(b) Write about the role of various ingredients like salt, sugar in food preservation.

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