

**Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University) Coimbatore-641043.**

**Master's Degree Examination –November 2018
III Semester**

**Class : II PG
Major: Food Service Management and Dietetics**

**Time: 3 hours
Max. Marks: 60**

17MFDC16 Food Processing & Product Development

Part A

Choose the correct answer

10 x 1/2 = 5

1. Circle the semi perishable food
a. Dry beans b. Milk c. Flour d. Potatoes
2. Microorganisms can be prevented through
a. Filtration b. Asepsis c. Heat d. Leakage
3. Circle the merits of drying
a. Increase the water activity b. Storage period is increased
c. Microbial activity will be low d. All the above
4. Blast freezing is preferred to slow freezing because
a. Large ice crystals are formed in food
b. Food freezes gradually in a blast of cold air
c. Quality of product is preserved
d. Food can be stored indefinitely in the refrigerator
5. _____ is used to inhibit yeast and moulds but are less effective against bacteria
a. Acetates b. Benzoates c. Sorbates d. Nitrites
6. The low cost lacquers used for coating tins for package of beer and fruit drinks is
a. Oleoresinous b. Epoxyamine c. Acrylic d. Butadiene
7. Main gas used in modified atmosphere packaging is
a. Hydrogen b. Argon c. Xenon d. Nitrogen
8. GHP is
a. good health practices b. good hygiene policy
c. good health policy d. good hygiene practices
9. It is mandatory that all packed food items should display in the label
a. PFA Act b. Safety c. Food spoilage d. Best Before date
10. The new Indian Food Safety and Standards Bill was established in the year
a. 2004 b. 2005 c. 2010 d. 2011

Part B
Answer ALL questions **5 x 4 = 20**
Each answer should not exceed 200 words or one page

11. a. Give an account of designer foods
(Or)
11. b. Give an account of Ready to Eat fruit products.
12. a. Explain the method of High voltage Pulse Technique
(Or)
12. b. Write a note on emulsifying agents and its use in food sector
13. a. Brief on the process of spices and condiments
(Or)
13. b. Write a note on extraction principles of food flavours
14. a. Give the procedure for export marketing with suitable example.
(Or)
14. b. Write a note on consumer dynamics on a new product.
15. a. Give a short note on GHP.
(Or)
15. b. Give a short note on SPS.

Part C
Answer ALL questions **5 x 7 = 35**
Each answer should not exceed 600 words or three pages

16. a. Elaborate on the product life cycle in food product development.
(Or)
16. b. Elaborate on the recent trends and growth in processed food sector in India.
17. a. Discuss on the physical methods of food processing techniques.
(Or)
17. b. Elaborate on the additives used in processed foods
18. a. Discuss the methods of processing of fruits and vegetables .
(Or)
18. b. Give an account of processed food products recently available in Indian markets .
19. a. Discuss on the different methods of sensory evaluation used to assess a solid new food product
(Or)
19. b. Give an account of MOFPI.
20. a. Bring down the applications of various food packaging materials.
(Or)
20. b. Discuss on Food standards