



Avinashilingam Institute for Home Science and Higher Education for Women

Deemed to be University Estd. u/s 3 of UGC Act 1956, Category 'A' by MHRD (now MoE)

Re-accredited with an 'A++' Grade by NAAC CGPA 3.65/4, Category I by UGC

Coimbatore - 641 043, Tamil Nadu, India

Continuous Internal Assessment Test I –Aug 2025

Semester V

Class: III.U.G

Major: FSN

Course Outcomes:

CO1: Understand the importance of food preservation and processing

CO2: Gain knowledge on the types of food spoilage

CO3: Comprehend the use of different temperatures in food processing

CO4: Understand processing of various foods using sugar, chemicals and salt

CO5: Understand the principles and concept of food fermentation

Time: 2 hours

Marks: 60

21BFNC17 & 23BFNC10 – Food Preservation and Processing

Part – A

6x1= 6

Circle the correct answer

1. Jam is prepared from CO4 K1
 - a) Fruit juice & sugar
 - b) Fruit skin & sugar.
 - c) Fruit pulp & sugar
 - d) Fruit seed & Sugar
2. The TSS of a preserve should be CO4 K1
 - a) 65 %
 - b) 68%
 - c) 70%
 - d) 75%
3. The most important constituent. of jelly responsible for the firmness of fruits are present in the form of ----- CO4K1
 - a) Protopectin and ase
 - b) Pectinic acid
 - c) Calcium pectate
 - d) Methyl esterase
4. Marmalade is called a fruit jelly because ----is used as the suspended material CO4 K3
 - a.) Fruit pulp
 - b) Shredded pulp
 - c) Shredded peel
 - d) Fruit seed
5. The important chemical preservative KMS is known as ---- CO1 K3
 - a) Potassium metabisulphite
 - b) Potassium tetra bisulphite
 - c) Potassium sulphite
 - d) Potassium Nitrate
6. The TSS is defined as CO1 K1
 - a) Tertiary solvent solubility
 - b. Total soluble solvent
 - c. Total soluble solids
 - d) Total soluble salts

Part B

3x6= 18

Answer should not exceed 400 words or Two pages

- 7a Write briefly on basic principles of food preservation and significance of sun drying and mechanical driers CO1 K3
- Or**
- 7b Write in detail the three methods of pasteurization and define sterilization CO3 K2
- 8a Explain with the definition, steps involved in preparation of marmalade with flow chart and problems in marmalade making CO3 K2
- Or**
- 8b Write short note Fruit beverages, RTS and Squash CO3 K2

9a Explain the three tests for judging the end point and write note on stages of sugar cookery CO4 K3

Or

9b Write note on determination of pectin content and note on syneresis and weeping jelly CO4 K3

Part C

3x12= 36

Answer should not exceed 800 words or Four pages

10a Explain the various steps involved in jelly making with problems encountered in the process CO4 K2

Or

10b Explain the steps involved in jam preparation with a flow chart and give a brief note on the problems in jam production CO4 K2

11a Write in detail the three processes of preserve preparation and the problems in preparation of preserve and candied fruits CO4 K2

Or

11 b Explain the different types of freezing in Food Preservation CO3 K2

12 a Give a brief note on Significance and Principles of Food Preservation and explain the different methods of Food Preservation CO3 K2

Or

12b Explain the causes of food spoilage and the factors responsible for spoilage CO2 K2