



# 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 II –October 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. Canning also known as Appertization was first invented by Nicholas Appert in the year  
a) 1810 b) 1806 c) 1807 d) 1809 CO4 K1
2. Vinegar is also known as  
a) Glacial acetic acid b) Dilute acetic acid c) Citric acid d) Formic acid CO4 K1
3. Choose the Food which is dried using spray drying technique  
a) meat b) mango c) tomato d) milk CO4K1
4. Final stage of swell the cans ultimately burst is known as  
a) soft swell b) Hard swell c) hydrogen swell d) springer CO4 K3
5. According to the Fruit Products Order Specification the squash should contain --% of Solids  
a.) 10-20 b) 20- 30 c) 30-40 d) 40-50 CO1 K3
6. The Unripened cheese is called  
a.) Curd b) Paneer c) Shrikhand d) Kefir CO1 K1

### Part B

3x6= 18

#### Answer should not exceed 400 words or Two pages

- 7a Write brief note on advantages of Spray drying CO1 K3
- Or
- 7b Briefly discuss the techniques of sun drying, solar drying, shade drying, and osmotic dehydration CO3 K2
- 8a Discuss the problems in pickle making CO1 K3
- Or
- 8b Write note on flow chart for mango and amla pickle preparation CO3 K2
- 9a Write brief note on containers for packing of canned foods CO3 K2
- Or
- 9b Write about the process of wine making CO3 K2

### Part C

3x12= 36

#### Answer should not exceed 800 words or Four pages

- 10a Explain the classification of class I (natural preservative) and class II chemical preservative and their role in food preservation CO4 K2
- Or
- 10b Explain the causes of spoilage of canned foods due to physical, chemical and microbial spoilage CO2 K2

- 11a Explain the steps involved in cheese making with the schematic diagram CO3 K2
- Or**
- 11 b Discuss in detail the different steps involved in canning Process CO3 K2
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- 12 a Write in detail the ketchup preparation and discuss the problems involved in preparation of ketchups CO3 K2
- Or**
- 12b Explain the principle and method of pickling by preservation with salt, with vinegar, with oil and preservation with mixture of salt, oil, spices and vinegar CO3 K2