

**Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University) Coimbatore-641 043
Bachelor's Degree Examination – November 2018
V- Semester**

Class : III UG

Major : Food Science and Nutrition

15BFNC17-Food Preservation and Processing-II

Part-A

Time :3 hours

Max. Marks: 100

10 x 1=10

Choose the correct answer

1. ----- freezing process is also called as sharp freezing.
a. Slow b. Quick c. Intermediate d. Dehydro.
2. Asepsis is used to ----- microorganisms.
a. keep out b. remove c. hinder the growth and activity of d. kill
3. TDT is defined
a. Thermal death time b. Total Death time c. Acetic acid d. Ascorbic acid
4. Benzoic acid is used as a preservative in
a. processed cheese b. squashes c. ketchups d. pickles
5. There is ----- percent of TSS in Jelly.
a. 65% b. 69 % c. 70 % d. 71%
6. This is an example of fermented pickle.
a. Tomato b. lime c. mango d. cucumber
7. This food is dried using spray drying.
a. Tomato b. mango c. milk d. meat.
8. The pasteurization takes place at a temperature.
a. below 100 °C b. above 200 °C c. at 170°C d. 105°C
9. The most important constituent of jelly responsible for the firmness of fruits are
a. protopectinase b. pectinic acid c. calciumpectate d. methyl esterase
10. Marmalades are made from
a. orange b. banana c. apple d. pine apple.

Part B

5 X 6=30

Answer the following

Answer should not exceed 400 words or two pages

11. a. Bring out the importance of pectin content.
(or)
11. b. Write short notes on food spoilage.
12. a. What are the steps involved in freezing?
(or)
12. b. Explain freeze drying technique.
13. a. Discuss about mechanical drying.
(or)
13. b. How will you make guava jelly?
14. a. Write the tests for assessing doneness in jams.
(or)
14. b. Write about crystallized fruits.
15. a. List the advantages of food fermentation and give four examples.
(or)
15. b. Discuss the problems in preparation of preserve.

Part C

5 x 12=60

Answer the following

Answer should not exceed 800 words or four pages

16. a. Discuss on pasteurization, with reference to i) meaning ii) types
iii) advantages.
(or)
16. b. Write in detail the ketchup preparation and discuss the problems involved in
Preparation of ketchup.
17. a. Discuss the concepts of hurdle technology and membrane technology.
(or)
17. b. Explain the various steps involved in Jelly making with problems encounter
in the process.
18. a. Explain briefly drying and dehydration with suitable examples.
(or)
18. b. Explain the general procedure for canning and list the types of cans.
19. a. Explain preservation by chemical preservatives with suitable examples.
(or)
19. b. Explain the types of spoilage and mention the preventive measures.
20. a. Explain the steps in preparation of alcoholic beverage.
(or)
20. b. Explain the steps in cheese making with schematic diagram.
