



Avinashilingam Institute for Home Science and Higher Education for Women

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

Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B

Coimbatore - 641 043, Tamil Nadu, India

**Bachelor's Degree Examination – January 2021
V Semester**

**Class : III UG
Major : Food Science and Nutrition**

**Time : 3 Hours
Max. Marks: 100**

18BFNC17 Preservation of Foods

Part A

10X1=10

Choose the Correct Answer

1. Preventing the growth of pathogens in food
 - a. Cross contamination
 - b. Food preservation
 - c. Danger Zone
 - d. Shelf- life
2. Spreading pathogens from one surface to another is called as
 - a. Cross contamination
 - b. sulfuring
 - c. Food preservation
 - d. Autoclaving
3. Anti- darkening treatment used on some fruits before drying
 - a. Salting
 - b. Sulfering
 - c. Blanching
 - d. Autoclaving
4. Pasteurization is the process of heating milk
 - a. Above 121° C
 - b. Above boiling point
 - c. Below boiling point
 - d. Above 150°C
5. Method dehydrates microbial cells by plasmolysis thereby killing them is
 - a. Sugaring
 - b. Smoking
 - c. Heating
 - d. Pasteurization
6. A food additive that prevents colour and flavour loss
 - a. Enzymes
 - b. Yeast
 - c. Fruit butter
 - d. Ascorbic acid
7. The process of preserving meat by stewing in a covered earthenware is called
 - a. Burial
 - b. Curing
 - c. Jugging
 - d. Pickling
8. A type of food preservation technique that involves sealing food in sterilized airtight containers
 - a. Irradiating
 - b. Drying
 - c. Freezing
 - d. Canning
9. When energy depleted elements associated with a proton are accepted by an organic molecule, the process is called
 - a. Fermentation
 - b. Respiration
 - c. Anabolism
 - d. catabolism
10. Fruit or vegetable which is not fermented product
 - a. Wine
 - b. Beer
 - c. Vinegar
 - d. Sauerkraut

Part B
Answer ALL questions
Each answer should not exceed 400 words or two pages

5 x 6 = 30

- 11.a. Brief the importance of Food Preservation.
(or)
- 11.b. Explain the basic principles of Food Preservation.
- 12.a. How does Refrigeration and Freezing preserve the food?
(or)
- 12.b. Discuss the details of Pasteurization and Sterilization.
- 13.a. "Sugar act as a Preservative" – Justify the statement.
(or)
- 13.b. Comment the importance of white granulated sugar in Jam preparation.
- 14.a. Discuss the Methods of salting foods with suitable examples.
(or)
- 14.b. Mention the importance of Preservation in RTS.
- 15.a. How does fermentation consider as a preservation technique? Explain with suitable examples
(or)
- 15.b. Short notes on the benefits of Food Fermentation.

Part C
Answer ALL questions
Each answer should not exceed 800 words or four pages

5 x 12 = 60

- 16.a. Elaborate the Techniques of Food Preservation with examples.
(or)
- 16.b. List the types of Food Spoilage. How can you prevent the food spoilage?
- 17.a. Signify the different types of freezing in food preservation
(or)
- 17.b. Distinguish Drying Vs Dehydration.
- 18.a. State the Theory of Gel formation.
(or)
- 18.b Explain the steps in the processing of preserves and crystallized fruits.
- 19.a. Enunciate the types of Preservation by its Pros and Cons.
(or)
- 19.b. Enumerate chemical preservatives and mention their roles in food preservation.
- 20a Enlist the common fermented foods and justify its benefits and safety.
(or)
- 20.b. Explain the steps of wine making process and what preservatives are used in wine process?
