TV221510V

Reg. No :.....

Name :.....

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, NOVEMBER 2022

(2022 Admissions (regular) 2021 Admissions (Improvement / Supplementary), 2020, 2019, 2018, Admissions Supplementary)

SEMESTER I - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)

VFPT1S02B18 - PRINCIPLES OF FOOD PRESERVATION

Time : 3 Hours **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks **(10x2=20)**

1. Which are the different types of mechanical spoilage?
2. What do you understand by enzymatic spoilage?
3. Which are the cold preservation techniques of preservation?
4. Which are the synthetic colours used in the food industry?
5. Define food canning.
6. List out the spoilage that can occur in canned foods.
7. Which are the different types of sterilization?
8. What is the unit and symbol of irradiation?
9. Define immersion freezing.
10. What are the advantages of fluidised bed freezing?
11. Give examples of concentrated food products.
12. What are the factors affecting drying?

Part B

II. Answer any Six questions. Each question carries 5 marks **(6x5=30)**

13. Write short notes on physical spoilage.
14. Explain on spoilage in canned foods.
15. Discuss on principles of food preservation.
16. Differentiate between flat sour spoilage and thermophilic anaerobic spoilage.
17. Write short notes on merits and demerits of irradiation.
18. Differentiate between cabinet freezing and fluidized bed freezing.
19. Differentiate between belt freezing and air blast freezing.
20. Write short notes on freeze dryer with neat diagram.
21. Explain drying, its mechanism and the factors affecting drying ?

Part C

III. Answer any Two questions. Each question carries 15 marks **(2x15=30)**

22. Explain in detail classification of food additives.
23. Describe irradiation, principle and effects of irradiation on foods.
24. Write an essay on preservation by low temperature methods.
25. Explain in detail with neat diagram the working of any three dryers.