

TB206930W

Reg. No : .....

Name : .....

**B. Sc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023**  
**(2020 Admission Regular)**  
**SEMESTER VI - CHOICE BASED CORE (NUTRITION AND DIETETICS)**  
**ND6B17AB20 - FOOD TECHNOLOGY AND PRESERVATION**

**Time : 3 Hours**

**Maximum Marks : 80**

**Part A**

**I. Answer any Ten questions. Each question carries 2 marks**

**(10x2=20)**

1. Explain the advantages of genetic engineering in food industry.
2. Write a note on thermal processing.
3. Write a note on curing of meat.
4. Articulate the effect of nutrients during pasteurization.
5. Write a note on the packaging materials used for frozen foods.
6. Define liquid immersion freezing.
7. Write a note on preservation.
8. Establish the properties of irradiation.
9. Discuss about post drying methods used in the foods.
10. Describe the disadvantages of drying.
11. Define MSG.
12. Define EDTA.

**Part B**

**II. Answer any Six questions. Each question carries 5 marks**

**(6x5=30)**

13. Write a note on the benefits of phenols in food technology.
14. Describe the principles of food preservation.
15. Explain the major steps involved in the processing of jam.
16. Explain the significance of pasteurization of food in processing industries.
17. Explain the different types of air freezing methods.
18. Discuss the role and mechanism of sulphur dioxide in the food .
19. Compare and write on the mechanism of cabinet and klin driers.
20. Explain the oldest forms of drying methods.
21. Explain the importance of preservatives used in beverages with examples.

**Part C**

**III. Answer any Two questions. Each question carries 15 marks**

**(2x15=30)**

22. Explain the effect of freezing in texture and quality of foods.
23. Examine the application and benefits of irradiation in food industries.
24. Describe the principles and advantages of osmotic dehydration and freeze drying methods.
25. Elaborate on the classification and functional use of different types of food additives.