

TB246171U

Reg. No : .....

Name : .....

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2024**  
**2021 ADMISSIONS 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 scope and importance of food technologies.
2. Explain the changes in nitrogenous compounds during food spoilage.
3. Detail on few distilled beverages with it's alcohol percentage and raw materials.
4. Write about HTST method.
5. Write a note on plate freezing.
6. Define liquid immersion freezing.
7. Explain few chemical preservatives used in the food industries.
8. Explain working principles of chemical preservatives.
9. Discuss on water content in foods.
10. Compare the advantages of dehydration and drying.
11. Define anti-caking agents.
12. Explain the role of flour improvers with suitable examples.

**Part B**

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

**(6x5=30)**

13. Explain the importance of functional foods in food industry.
14. Discuss the extrinsic factors affecting the shelf life of the product.
15. Explain the major steps involved in the processing of jam.
16. Discuss any two high temperature applications used by preservation of foods.
17. Differentiate between refrigeration and freezing.
18. Write on the action of antibiotics.
19. Describe solar drying and its types used for drying foods.
20. Summarize the principles of intermediate moisture foods.
21. Explain the importance of non nutritive sweeteners with suitable 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. Write about dosimetry and its purpose. Chart on the permitted doses in the food products.
24. Describe the mechanism of tower, tunnel, conveyer and foam mat driers.
25. Explain the safety regulations for using additives in food industries.

