

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024****2024 ADMISSIONS REGULAR****B.VOC F.P.T SEMESTER I - SKILL****VFPT1S02B23 - 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. What are thermophiles?
2. List the different types of mechanical spoilage.
3. Which are the cold preservation techniques of preservation?
4. What are chelating compounds?
5. Which are the synthetic colours used in the food industry?
6. Define food irradiation.
7. Cite the factors affecting pasteurization.
8. What is UHT sterilisation?
9. Indicate the advantages of fluidised bed freezing.
10. Cite any two spoilage hazards in refrigerated and frozen food.
11. Cite the function of drum dryer.
12. Define reverse osmosis.

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

13. Explain the mechanism of food spoilage.
14. Write short notes on pasteurization.
15. Discuss on principles of food preservation.
16. Describe the sequence of steps in canning.
17. Differentiate between flat sour spoilage and thermophilic anaerobic spoilage.
18. Differentiate between plate freezing and air blast freezing.
19. Differentiate between refrigeration and freezing.
20. Write short notes on the need of food concentration.
21. Discuss on drum drying and tray drying.

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

22. Explain about modern and traditional methods of food preservation.
23. Write in detail different preservation methods using high temperature.
24. Explain in detail fluidised bed, cryogenic, and plate freezing equipments.
25. Explain in detail the working of different types of dryers.