

TB256617F

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2025
2020, 2021 ADMISSIONS SUPPLEMENTARY
NUTRITION & DIETETICS SEMESTER VI - CHOICE BASED CORE
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. Define GM foods.
2. Discuss on the action of antioxidant to preserve or delay of chemical reactions.
3. Explain few speciality wines.
4. Articulate the effect of nutrients during pasteurization.
5. Write a note on plate freezing.
6. Define spiral freezers.
7. Write about the classification of preservatives.
8. Write on irradiation.
9. Describe IMF foods.
10. Explain the benefits of drying.
11. Write a note on benzoic acid and it's functional role.
12. Enlist few permitted food preservatives with their E- numbers.

Part B

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

(6x5=30)

13. Enumerate on the importance of fortification in food processing.
14. Explain the changes of nitrogenous compounds during food spoilage.
15. Detail on the advantages and disadvantages alcoholic beverages.
16. Explain about the steps of canning process.
17. Explain the effect of low temperature in the growth of microorganisms.
18. Explain the sources of radiation approved in foods.
19. Discuss the reason for the pre treatment of drying.
20. Distinguish any four methods used in dehydration of foods and it's mechanism.
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 future trends in frozen foods.
23. Explain the preservative action of sulphite salts, benzoic acid and sorbic acids.
24. Oldest and advanced dehydration methods helps in food preservation industries Justify.
25. Explain few permitted food colours and non permitted food colours.