

TV222490W

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023

**2022 Admissions Regular & 2021 Admissions Supplementary / Improvement And 2020, 2019 And 2018 Admissions
Supplementary**

SEMESTER II - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)

VFPT2S05B18 - PACKAGING TECHNOLOGY

Time : 3 Hours

Maximum Marks : 80

Part A

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

(10x2=20)

1. Enumerate two benefits of packaging.
2. Restate unitization.
3. How does the packaging material help in preservation of food?
4. Cite any two intrinsic factors that affect the shelf life of foods.
5. Interpret shelf life.
6. Devise two packaging materials suitable for packing fruit juices.
7. Expand and recall PP.
8. Why are edible films used in packaging?
9. Recall edible coatings.
10. Write two examples of starch based coatings.
11. Explain planographic printing.
12. Examine the role of bar code.

Part B

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

(6x5=30)

13. Memorize on materials used for packaging.
14. Simulate the shelf life testing methods.
15. Describe the advantage of shelf life assessment.
16. Deduce the advantages of plastic as packaging material .
17. Explain the plastic based packaging material.
18. Explain biodegradable packaging in detail.
19. Explain aseptic packaging materials in detail.
20. Choose the types of closures for glass bottles.
21. Explain the types of closures for plastic bottles.

Part C

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

(2x15=30)

22. Categorize the packaging materials used for fruits and vegetables.
23. Report the comparison of MAP and CAP stating its advantages and disadvantages.
24. Relate special packing with conventional method of packing.
25. Articulate the machinery used in packing of foods in detail.