

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (N&D). (Sem.-2)
FOOD PROCESSING AND PRESERVATION

Subject Code : BSND-122-18

M.Code : 77756

Date of Examination : 06-07-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write brief on the following :

- a) Types of Foods
- b) Principle of Food preservation
- c) Microorganism growth curve.
- d) Role of low temperature in food preservation.
- e) Commercial sterilization
- f) Food dehydration
- g) Drying curve.
- h) Mode of action of irradiation action
- i) pH
- j) Class II Preservative

SECTION-B

2. Give the classification of microorganisms based on temperature and pH.
3. Discuss the perishable and semi perishable foods. Give the principle of food preservation.
4. How freezing helps in food preservation? Differentiate between slow freezing and fast freezing.
5. Discuss the role of blanching and thermal processing in food preservation.
6. Discuss the process and kind of ionizing radiation used in food processing.

SECTION-C

7. Define various types of food. How microorganisms can spoil the food? Discuss in detail the various processes used for preservation of food.
8. Define thermal processing. Discuss all the steps involved in canning of food. Give the effect of thermal processing on the life of microorganisms.
9. How chemical helps in food preservation. Discuss the detail role of chemical in preservation of all kind of beverages.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC case against the Student.