



25020782

QP CODE: 25020782

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE / MERCY CHANCE
EXAMINATIONS, FEBRUARY 2025**

Sixth Semester

B.Sc Clinical Nutrition and Dietetics Model III

CHOICE BASED CORE COURSE - CN6CBT21 - FOOD PRESERVATION

2017 Admission Onwards

C39523B8

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Which are the microorganisms responsible for the spoilage of egg?
2. Outline the different methods of food preservation.
3. Describe the different methods of heat transfer.
4. What is Canning?
5. What are the advantages of refrigeration?
6. What is CA?
7. Why foods are dried?
8. Outline the different preservation methods of fish.
9. Which are two theories put forward for preservation of food by irradiation?
10. Enumerate the advantages of preservation by high osmotic pressure.
11. Give the role of sorbates in preservation.
12. List any four applications of microorganisms in food preservation.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Write a note on Baking.
14. Explain the different methods of UHT.
15. What are the changes occur during Extrusion Cooking of foods?
16. Briefly explain refrigeration.
17. What is quick freezing and Explain its advantages?
18. Briefly explain preservation of milk.
19. Describe the methods used to preserve eggs.
20. Write a short note on hurdle technologies.
21. What are the factors that influence the growth and metabolic activities of microorganisms in food fermentation?

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the different wet heat methods.
23. Write an essay on the preservation of fruits.
24. Write an essay on preservation by evaporation.
25. Write an essay on class I preservatives.

(2×15=30)

