

QP CODE: 24001024



Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024**

**Sixth Semester**

B.Sc Clinical Nutrition and Dietetics Model III

**CHOICE BASED CORE COURSE - CN6CBT21 - FOOD PRESERVATION**

2017 Admission Onwards

EE3F94F8

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. How does blanching prevent food spoilage?
2. Give the examples of severe heat treatment methods.
3. Define UHT. Bring out the advantages of UHT.
4. What is Extrusion Cooking?
5. Which are the different types of cold preservation?
6. Describe the problems associated with refrigeration?
7. What is drying?
8. Discuss the different preservation methods of meat.
9. What is ultraviolet irradiation?
10. Enumerate the advantages of preservation by high osmotic pressure
11. What is fermentation? Give examples of fermented foods.
12. What is class II preservatives.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Write a note on control of food spoilage.
14. Compare between mild and severe heat treatment methods.
15. Explain the spoilage canned foods.





16. Discuss the freezing characteristics of foods.
17. What are the temperature and humidity requirements for CA?
18. Write a note on preservation of fish.
19. Explain the following: Thin film evaporators and Vaucum evaporators.
20. Explain the effects of HPP on food processing.
21. Explain the role of Enzymes in food preservation.

(6×5=30)

**Part C**

*Answer any **two** questions.*

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

22. Explain permanent and temporary methos of food preservations.
23. Write an essay on the preservation of fruits.
24. Write an essay on preservation byconcentration.
25. Write an essay on class I preservatives.

(2×15=30)

