



QP CODE: 25019742



25019742

Reg No :

Name :

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

Fourth Semester

B.Sc Food Technology & Quality Assurance

Core Course - FQ4CRT01 - PRINCIPLES OF FOOD SPOILAGE & PRESERVATION

2017 Admission Onwards

6E8A1852

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. What is asepsis?
2. Add a note on "Bread mold".
3. Add a note on factors affecting enzymatic activity.
4. Comment on the effect of light on food spoilage.
5. Comment on fungal rotting of egg.
6. List out any four methods employed to prevent moldiness of bread.
7. Comment on the reason behind bitter flavor of milk.
8. What is Hydrogen swell?
9. What is Blanching?
10. What is cellar storage?
11. Add a note on IMF.
12. Add a note on sources of irradiation.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Discuss the role of biological structures and presence of anti nutritional factors are inhibitory substances in the protection of food against spoilage.
14. Explain the classification of food according to their perishability.
15. Add a brief note on "spoilage due to storage conditions".
16. Explain the spoilage of meat by molds.
17. Explain the spoilage of poultry meat.
18. What are the factors influencing kind and rate of spoilage?
19. Add a brief note on Sterilization of food.
20. Explain cryogenic freezers.
21. Add a note on combined preservation.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain in detail about the role of pH and Wateractivity in food spoilage.
23. Explain the spoilage of different kinds of meat.
24. Add a note on liquid food concentrarion. Explain different types of evaporators used in food industry.
25. Describe the antimicrobial activities of Class I and Class II preservatives.

(2×15=30)

