



QP CODE: 24019239



24019239

Reg No : .....

Name : .....

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

**Second Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS2CRT05 - FOOD PRESERVATION**

2017 ADMISSION ONWARDS

11223219

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Classify the methods of food preservation.
2. Write the purpose and methods of pasteurization.
3. How blanching preserves food?
4. What are the benefits of freeze drying?
5. Differentiate between dehydrofreezing and freeze drying.
6. Write some disadvantages of ohmic heating.
7. Write on advantages of PEF.
8. What is High Hydrostatic Pressure processing?
9. Define the permitted preservatives and its level added to food with examples.
10. Write the FPO specify standards for jam.
11. What are the undesirable effects of irradiation of food?
12. Write few applications of microwave foods.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. Explain in detail the importance of food preservation.
14. What is sterilization? Write its purpose and its types.
15. What is chilling injury and mention the methods to minimize chilling injury?
16. Briefly write on the advantages of drying.
17. Write the advantages of dehydration over sun drying.
18. Explain on the role of benzoic acid and propionic acid as preservative.
19. What do you mean by the following terms: a) Pickles. b) Marmalades  
c) Candies. d) Crystallized fruits and vegetables e) Preserve.
20. Explain fermentation process and its types.
21. Explain the preparation of cheese.

(6×5=30)

### Part C

*Answer any **two** questions.*

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

22. Write on factors determining the freezing rate. Discuss on changes in food during refrigerated storage.
23. Explain briefly that how condensed milk undergo concentration and changes occurred during concentration.
24. What are preservatives? Explain its types and its role as a preservative.
25. Specify the FPO specification for tomato sauce. Explain the preparation of sauces.

(2×15=30)

