

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. $(2 \times 8 = 16)$

Q.23 Discuss different unit operations involved in canning fruits and vegetables.

Q.24 Discuss the different classifications of food with suitable examples.

Q.25 Explain the different thermal processes used for food preservation.

No. of Printed Pages : 4

Roll No.

221122

2nd Sem. / Food Technology

Subject : Principles of Food Processing
and Preservation

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory $(6 \times 1 = 6)$

Q.1 Factors affecting the drying of fruits and vegetables

- a) Moisture content
- b) Size
- c) Chemical composition
- d) All of the above

Q.2 Main aim of pasteurization _____

- a) To kill all the microorganisms
- b) To kill pathogenic microorganisms
- c) To kill spore
- d) All of the above

Q.3 Time and temperature combination for LT LT pasteurization

- a) $61^{\circ}\text{C} / 30 \text{ min}$
- b) $72^{\circ}\text{C} / 30 \text{ min}$
- c) $63^{\circ}\text{C} / 30 \text{ min}$
- d) $63^{\circ}\text{C} / 15 \text{ min}$

Q.4 Fast freezing is preferred over slow freezing because

- Large ice crystals are formed in food
- Very small crystals are formed
- Food freezes gradually in cold air
- Food can be stored indefinitely in the refrigerator

Q.5 Which of the following vitamins is/are affected by the drying?

- Vitamin B
- Vitamin C
- Both a and b
- Neither a nor b

Q.6 Which of the following method is the reverse process of freezing?

- Drying
- Thawing
- Sublimation
- None of the above

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Pasteurization is used to kill _____

Q.8 The unit of F value _____

Q.9 Full form of LT LT

Q.10 Percentage of acetic acid in the vinegar _____

Q.11 Jam and jelly have same TSS level. (True/False)

Q.12 The Oil percentage used in an oil pickle is _____

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Write down the short notes on chemical spoilage.

Q.14 Discuss various factors affecting the freezing of food.

Q.15 Write about various pickling processes used in the food industry.

Q.16 Discuss the role of exhaustion in the canning process.

Q.17 What are the needs for drying fruits and vegetables?

Q.18 Explain the various components of the freezer.

Q.19 Discuss different types of physical spoilage.

Q.20 Differentiate direct and indirect methods of freezing.

Q.21 Write about the mechanism behind the preservation of food by oil and vinegar.

Q.22 Discuss the purpose of grading and sorting in the canning process.