

B. Sc. (Food Technology) (First Semester)**Examination, 2017-18**

Paper First

BSFT - 501

[Food Preservation and Processing Principles]

Time : Three Hours]

[Maximum Marks : 60

Note : Attempt all questions.**Section — A**

- 1. Choose the correct answer :** 1 each
- (i) The temperature for cellar storage should be
 (a) 0-5° C (b) 15° C ✓
 (c) -18° C (d) -40° C
- (ii) Cold sterilization is also known as
 (a) cold storage (b) freezing
 (c) Pasteurization (d) Irridiation
- (iii) Who is called as father of canning?
 (a) Sadding Ton (b) Pasteur
 (c) No. Appert (d) Peter Durand
- (iv) Which of the following is a intermediate moisture food?
 (a) Squash (b) Paste
 (c) Gelly (d) Cordials
- (v) After processing, the cans are cooled rapidly at a temperature of :
 (a) 10° C (b) 25° C
 (c) 39° C (d) 49° C
- (vi) Controlled Atmosphere storage was invented by
 (a) James Harrison (b) Gane
 (c) Kidd an Wert (d) Wade
- (vii) In HTST, juices are pasteurized at :
 (a) 72° C for 15 sec (b) 80° C for 30 sec
 (c) 85° C for 30 min (d) 100° C for 10 min
- (viii) The drying rate is affected by :
 (a) surface (b) Air velocity
 (c) RH (c) All of the Above

- (ix) Quick freezing is done at :
(a) 0-4° C for 10 Min (b) 0-4° C for 30 Min
(c) 0-5° C for 20 Min (d) 0-5° C for 10 Min
- (x) Superization is :
(a) Sterilization of solid by super heated steam
(b) Sterilization of liquid by supersonic waves
(c) Sterilization of liquid by direct injection of steam
(d) Sterilization of solid by high pressure
2. Write short notes on following : 2½ each
(a) IMF
(b) MAP
(c) IQF
(d) Z- Value

Section — B

Note : Attempt any five questions. Each question carry equal marks. 8 each

3. Define preservation of food. Describe the principle of preservation.
4. Classify food on the basis of perish ability. What are the causes of quality deterioration and spoilage of Perishable foods?
5. Write principle and importance of low temperature storage. Describe the different low temperature storage methods.
6. Write the principle of high temperature preservation method. Briefly describe its types.
7. Define Asepsius. Describe the general process of canning of foods.
8. Differentiate drying and dehydration. Describe the different types of dryers with their application.
9. Explain the following in terms of food preservation :
(a) Antimicrobial Agents
(b) Biological Agents