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Total No. of Pages : 02

Total No. of Questions : 18

B.Tech. (Food Technology) (2018 Batch) (Sem.-3)

**PRINCIPLES OF FOOD PRESERVATION**

Subject Code : BTFT-301

M.Code : 76989

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A****Write briefly :**

1. Discuss briefly the constituent of foods.
2. Importance of water activity
3. Role of freezing in food preservation.
4. Sharp freezing
5. TDT curve
6. Blanching
7. Thermal processing
8. Evaporation
9. Spoilage of food
10. Antimicrobial agents

### SECTION-B

11. Why we need the food preservation? Discuss the objective of food processing and preservation.
12. Discuss the nutritional significance of food constituents. How it is effected by processing of food?
13. Differentiate between slow freezing and fast freezing. How freezing helps in preservation?
14. Discuss various kind of spoilage of canned food made from fruits and vegetables.
15. Discuss the use of various chemical in preservation of food products.

### SECTION-C

16. Define Food Spoilage. Discuss various cause of food spoilage. Discuss in detail the various principle of food preservation.
17. What do you mean by thermal destruction of microorganisms? Discuss the D, Z, F value in thermal processing. How canning helps in food preservation? Discuss all steps involved in canning of foods.
18. How drying and chemical helps in food preservation? Discuss the detail role of bio-preservative in food preservation.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**