

I S

Subject Title: Food Preservation

Prepared by: S. Thejaswi

Year: III

Semester: VI Semester

Updated on: 12/02/2020

Unit - I:

Essay Answer Type

1. Define food technology and explain role food technology in combating malnutrition in developed countries.
2. Explain different types of food spoilage and agents responsible for food spoilage.
3. Explain about loss of nutrients during storage processing

Short answer type

4. Applications of food technology
5. Food spoilage
6. Microbial spoilage of food
7. Chemical spoilage

Unit - II:

Essay Answer Type

8. Discuss briefly about general principles and importance if food preservation.
9. Describe briefly about home scale methods of food preservation.
10. Explain the methods for preparation of Mango pickles,jelly and amlakamurabba

Short answer type

11. Use of sugars in food preservation.
12. Refrigeration.
13. Drying.
14. Flow chart for Mango pickle.
15. Flow chart for Mango jelly.
16. Flow chart for Mango amlakamurabba.

Unit - III:

Essay Answer Type

17. Describe briefly about commercial methods of food preservation.
18. Explain the methodology involved in preservation by low temperature.
19. Write about spray drying method and its types.
20. Explain about vacuum drying and radiation methods.

Short answer type

21. Preservation by high temperature
22. Canning
23. Vacuum drying
24. Radiation drying
25. Preservatives

Unit – IV

Essay Answer Type

26. What is fortification? Explain different types of fortification methods used for enhancement of nutritional value.
27. Describe briefly about Novel proteins present in various foods.
28. Explain about loss of nutrients during processing enhancement techniques

Short answer type

29. Fortification
30. Double fortification
31. Supplementation
32. Novel proteins
33. Garciniacamogia