

## B.Sc. Part—II (Semester—IV) Examination

## FOOD SCIENCE

## (Food Preservation and Quality Control)

Time : Three Hours]

[Maximum Marks : 80

**Note** :— (1) All questions are compulsory.

(2) Draw a neat diagram if necessary.

1. (A) Fill in the blanks :

- (i) FPO means \_\_\_\_\_.
- (ii) HTST pasteurization \_\_\_\_\_.
- (iii) Example of acidic cleaning agent is \_\_\_\_\_.
- (iv) Enzymatic browning is \_\_\_\_\_ type of spoilage.

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(B) Choose the correct alternative :

- (i) PFA is related with :
  - (a) Additives
  - (b) Adulteration
  - (c) Cleaning
  - (d) Preservation
- (ii) \_\_\_\_\_ is a class II preservative.
  - (a) Honey
  - (b) Smoke
  - (c) Benzoic acid
  - (d) Vinegar
- (iii) \_\_\_\_\_ is generally used for canning.
  - (a) Paper
  - (b) PET
  - (c) Metal
  - (d) Glass
- (iv) \_\_\_\_\_ is a low heat preservation method.
  - (a) Pasteurization
  - (b) Irradiation
  - (c) Sterilization
  - (d) Boiling

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(C) Answer in **one** sentence :

- (i) Define Physical Spoilage.
- (ii) What is Pest Control ?
- (iii) What is full form of HACCP ?
- (iv) Define Freeze drying.

4

2. (A) Explain food quality with examples.

4

(B) What is Food Spoilage ? Explain its types with examples.

4

(C) Explain extrinsic factors affecting food spoilage.

4

OR

- (P) Explain the factors determining the quality. 4  
 (Q) Discuss the intrinsic factors causing spoilage. 4  
 (R) Discuss microbiology of Milk. 4  
 3. Explain principles of food preservation and its importance. Enlist the methods of food preservation. 12

**OR**

Explain refrigeration and freezing with example and explain the difference. What is Freeze Drying ? 12

4. (A) Discuss the advantages and disadvantages of drying. 4  
 (B) Explain spray drying with flow diagram. 4  
 (C) What is Blanching ? Explain the advantages and disadvantages. 4

**OR**

- (P) Define Pasteurization. What are the different methods ? 4  
 (Q) Explain Sundrying with advantages. 4  
 (R) Draw a flow diagram of canning and its use. 4  
 5. (A) Explain any one class II preservative with example. 4  
 (B) Discuss preservation by Concentration. 4  
 (C) Give an account of preservation using salt and sugar. 4

**OR**

- (P) What is Irradiation ? What are the radiations used for food preservation ? 4  
 (Q) Discuss the application of microwave oven with a diagram of oven. 4  
 (R) Discuss the advantages and disadvantages of microwave. 4  
 6. What is HACCP ? Explain the principles and benefits of HACCP. 12

**OR**

Define Food Adulteration with their types. Explain PFA Act and MNPO. 12

7. (A) Discuss pest control in brief. 4  
 (B) Explain cleaning agents with their types. 4  
 (C) Explain personal hygiene with its need. 4

**OR**

- (P) Discuss the use of synthetic materials as a food packaging material. 4  
 (Q) Give an account of functions of packaging and its classification. 4  
 (R) Define Food Labelling with the list of mandatory information on the label. 4