

B.Sc. Part—II Semester—IV Examination

4S : FOOD SCIENCE

(Food Preservation and Quality Control)

Time : Three Hours]

[Maximum Marks : 80

- Note :—** (1) All questions are compulsory.
(2) Draw a labelled diagram if necessary.

1. (A) Fill in the blanks :— 2

- (i) Honey is a class _____ preservative.
- (ii) In Food preservation by means of high temperature, TDT stands for _____ .
- (iii) The food law MNPO stands for _____ .
- (iv) The type of microorganism used for fermentation in bakery products is _____ .

(B) Choose the correct alternative :— 2

- (i) _____ is not a method of Food preservation.
 - (a) Fermentation
 - (b) Distillation
 - (c) Drying
 - (d) Sterilization
- (ii) Freezing _____ .
 - (a) Kills the bacteria
 - (b) Nourishes the bacteria
 - (c) Retard the growth of bacteria
 - (d) None of these
- (iii) Canning is done to extend :
 - (a) Shelf life
 - (b) Nutritional quality
 - (c) Taste
 - (d) Colour Combination
- (iv) Food labelling is _____ .
 - (a) Compulsory
 - (b) Optional
 - (c) Depend on Situation
 - (d) None of above

- (C) Answer in **ONE** sentence :
- (i) What are alkaline cleaning agents ?
 - (ii) Define quality of Food.
 - (iii) Expand the abbreviation HACCP
 - (iv) What is meant by concentration in preservation ? 4
2. (A) What are the factors determining the quality of food ? 4
- (B) What is Food spoilage ? What are the effects of Food Spoilage ? 4
- (C) Explain the types of Food Spoilage with examples. 4

OR

- (P) How sensory evaluation is related with quality ? 4
- (Q) Give an account of common spoilage in basic Food stuffs. 4
- (R) What are the factors affecting Food Spoilage ? 4
3. Explain the principles of food preservation. What are the common methods ? Explain freeze drying. 12

OR

- Enlist the methods of Food preservation by low temperature. Differentiate between refrigeration and freezing with the effects of freezing on food. 12
4. (A) Explain canning in brief. 4
- (B) Differentiate between pasteurization and sterilization. 4
- (C) What is blanching ? Explain with example. 4

OR

- (P) Give the brief classification of drying. 4
- (Q) Explain spray drying with flow diagram. 4
- (R) Give an account of effects of drying on Food. 4

5. (A) What is irradiation ? Explain the factors that influence on effect of radiation. 4
(B) Explain class I preservative in brief. 4
(C) Draw a neat diagram of microwave oven. 4

OR

- (P) Differentiate between Class I and Class II Preservatives with examples. 4
(Q) Give an account of preservation of food by smoking. 4
(R) Explain pickling. 4
6. What is the impact of adulteration ? Explain any four methods of detection of adulteration. What is the role of PFA ? 12

OR

- Define HACCP. Explain its need and benefits. 12
7. (A) What are the mandatory labelling requirements of the packed food ? 4
(B) Explain the advantages and disadvantages of glass as a packaging material. 4
(C) Enlist the materials used for packaging Food with examples of use. 4

OR

- (P) What are the sources of food contamination ? 4
(Q) What are the major types of sanitizers ? 4
(R) Explain the requirements of personal hygiene. 4

