

End Semester Examination (2021-22)-Odd Semester

B.Sc. (Hons.) Food Technology – I Year (I Sem)

Course Name: Food Processing and Preservation

Code: BSF1801

Time: 02 Hours

Max Marks: 60

University Roll No.

(To be filled by the Student)

Note: Please read instructions carefully:

- The question paper has 03 sections and it is compulsory to attempt all sections.
- All questions of Section A are compulsory; questions in Section B and C contain choice.

Section A: Very Short Answer type Questions Attempt all the questions.		BL	CLO	Marks (10)
1.	Define the term progressive freezing.	BL1	CLO1	02
2.	What is plate freezer?	BL1	CLO1	02
3.	Outline the advantages of fluidized bed dryer.	BL2	CLO2	02
4.	Classify the methods of thermal processing in food.	BL4	CLO3	02
5.	Recall the term food additives.	BL3	CLO4	02
Section B: Short Answer Type Questions Attempt any 03 out of 06 questions.		BL	CLO	Marks (30)
1.	What are requirement of refrigerated storage?	BL1	CLO1	10
2.	Discuss air circulation and humidity in refrigeration and freezing storage.	BL2	CLO1	10
3.	Show normal drying curve with the help of illustration and changes in food during drying.	BL3	CLO2	10
4.	Distinguish between pasteurization and sterilization.	BL4	CLO3	10
5.	Summarize characteristics and classification of food additives	BL2	CLO4	10
6.	Distinguish between HACCP and FSSAI.	BL4	CLO4	10
Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.		BL	CLO	Marks (20)
1.	Outline the changes in food during refrigeration storage.	BL4	CLO1	20
2.	Determine the changes in food during drying and effect of food properties on dehydration.	BL5	CLO2	20
3.	Summarize the commercial canning operation in food processing.	BL5	CLO3	20
4.	Discuss the contamination in food products.	BL6	CLO4	20