

S.No. 5715

16SACND4

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III — Allied

BASIC FOOD PROCESSING AND PRESERVATION

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. What is osmotic pressure?
2. Write any two uses of determining specific gravity is foods.
3. What is popped rice?
4. What are the by-products of wheat milling?
5. What is Srikhand?
6. List the different types of cheese.
7. What is exhausting?
8. Mention the chemical changes during drying.

9. What is natto?

10. what is miso?

PART B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b)

11. (a) Write the importance of blanching foods.

Or

(b) Give the significance of food preservation.

12. (a) discuss the steps in malting barley.

Or

(b) Explain the methods if flaking maize.

13. (a) Brief on the production of paneer, dahi and icecream.

Or

(b) Explain the preparation if filled milk.

14. (a) Write the advantages of cryogenic freeezing.

Or

(b) Write the steps in canning fruits.

15. (a) explain the traditional methods if preparation of temple.

Or

(b) Bring out the factors influencing the effect of chemical preservatives.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain the principles of preservation and classify food by ease of spoilage.

17. Elaborate the steps in milling wheat.

18. Discuss about different methods of separation of milk and write about advantages and disadvantages of gravity separation.

19. Describe the process of drying of fruits using pan drier.

20. Explain the preparation of sauerkraut.