

S.No. 3838

16 SACND 4

(For candidates admitted from 2016–2021 Batch)

B.A. DEGREE EXAMINATION, NOVEMBER 2023.

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 Food Preservation?
2. Write any two nutritional properties of food.
3. List out the milling products of wheat.
4. What is processed foods?
5. Define Skim Milk.
6. Write preparation method of Gulab Jamun.
7. What is freeze drying?
8. List out the methods of freezing.

9. Define Spray drying.

10. What is Canning?

PART B — (5 × 5 = 25)

Answer ALL questions, Choosing either (a) or (b).

11. (a) Write a note on Visco elastic behaviour of foods.

Or

(b) Give a note on the Importance of food preservation.

12. (a) Explain the milling by products of Sorghum.

Or

(b) Write short note on processed foods.

13. (a) Explain about the different types of milk.

Or

(b) Write and explain any three indigenous milk products.

14. (a) Write short note on freeze concentration.

Or

(b) Give a note on Refrigeration methods.

15. (a) Explain about pasturization.

Or

(b) Write about the sterilization methods.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain in detail about the effect of food processing on nutritional properties of food.

17. Describe in detail about the milling by products of Rice, barley and oats.

18. Explain in detail about the processing of milk and milk products.

19. Elaborate the methods of freezing and freeze drying.

20. Explain in detail about the Drying method of preservation.