



Name :

Roll No. :

Invigilator's Signature :

CS/B.Tech(FT-OLD)/SEM-4/FT-402/2012

2012

PRINCIPLE OF FOOD PRESERVATION

Time Allotted : 3 Hours

Full Marks : 70

The figures in the margin indicate full marks.

*Candidates are required to give their answers in their own words
as far as practicable.*

GROUP – A

(Multiple Choice Type Questions)

1. Choose the correct alternatives for any *ten* of the following :

10 × 1 = 10

i) Full form of IMF is

- a) Indian Moderate Food
- b) Indian Multiple Food
- c) Indian Moderate Fruit
- d) None of these.

ii) Glazing should be done for

- | | |
|--------------------|-----------------|
| a) Canned food | b) Dried food |
| c) Irradiated food | d) Frozen food. |

4118 (O)

[Turn over



- iii) Glazing should be done to avoid
 - a) freezing
 - b) freezer burn
 - c) spoilage
 - d) none of these.
- iv) Bound water means
 - a) intracellular water
 - b) intercellular water
 - c) free water
 - d) none of these.
- v) Unit of freezing rate is
 - a) gm/min
 - b) cm/hr
 - c) mm/hr
 - d) none of these.
- vi) For cryogenic freezing
 - a) liq. SO_2 and liq. N_2 are used
 - b) liq. O_2 and liq. CO_2 are used
 - c) liq. N_2 and liq. CO_2 are used
 - d) none of these are used.
- vii) The ends of normal cans of food with a vacuum are slightly
 - a) flat
 - b) convex
 - c) concave
 - d) none of these.
- viii) IQF is
 - a) Immediate Quick freezing
 - b) Intermediate Quick freezing
 - c) Immediate Quick frozen
 - d) none of these.



- ix) Foods with pH 3.7-4.5 are called
- a) Acid food b) Alkaline food
- c) High acid food d) None of these.
- x) Sauerkraut is produced from
- a) soyabean b) milk
- c) cereals d) none of these.
- xi) In cheese preparation the organism used is
- a) *Penicillium notatum* b) *Penicillium roqueforty*
- c) *Aspergillus niger* d) none of these.

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. 3 × 5 = 15

2. What is "flat sour" ? What is stack burn ? 3 + 2
3. What do you understand by the term "commercial sterility" ?
4. How can we prevent corrosion in tin cans ?
5. What is water activity ?
6. What is intermediate moisture food ?
7. What is freezer burn ?
8. What is glazing ?
9. What are cryogenic fluids ?



GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

10. What is the principle of preservation of by fermentation ?
Name a few fermented food which are popular. $5 + 10$
11. Discuss the method of production of cheese.
12. What do you understand by the term 'hurdle technology' ?
Discuss the application of hurdle tehcnology in the preservation of food. $5 + 10$
13. Write short notes on any *three* of the following : 3×5
 - a) Liquid nitrogen in transit refrigeration
 - b) Freeze drying
 - c) Blanching
 - d) Maillard reaction
 - e) Sauerkraut
 - f) Sausage.
14. What are the advantages of drying of foods. Explain the constant and falling rate period during drying of foods. $5 + 10$
15. What is case hardening ? Discuss the effect of drying on the nutritive value of food. $5 + 10$
16. What is vinegar ? Discuss the fermentative process for production of vinegar. $5 + 10$
17. What are food additives ? What is the importance of using chemical additives in food ? Discuss about various functional chemical additives used in food. $3 + 4 + 8$

