	Utech
Name:	
Roll No.:	To Orange (It Knowledge 2nd Excitors)
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 :

 $10 \times 1 = 10$

- 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

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

- iii) Glazing should be done to avoid a) freezing b) freezer burn d) none of these. c) spoilage iv) Bound water means a) intracellular water b) intercellular water free water d) none of these. c) Unit of freezing rate is v) a) gm/min b) cm/hr mm/hr d) none of these. c) vi) For cryogenic freezing liq. SO $_{\rm 2}$ and liq. N $_{\rm 2}$ are used a) liq. O $_{2}$ and liq. CO $_{2}$ are used b) liq. N $_{\rm 2}$ and liq. CO $_{\rm 2}$ are used c) none of these are used. d) The ends of normal cans of food with a vacuum are vii) 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.

4118 (O)

ix)

x)

2.

3.

4.

5.

6.

7.

8.

9.

4118 (O)

a)

c)

a)

c)

a)

c)

What is glazing?

What are cryogenic fluids?

3

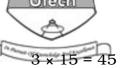
[Turn over

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

GROUP - C

(Long Answer Type Questions)

Answer any three of the following.



- 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 tehenology 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

4118 (O)