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**FNS 504**

**III Semester M.Sc. Degree (CBCS) Examination, December 2018**  
**FOOD SCIENCE AND NUTRITION**  
**Principles of Food Processing**

Time : 3 Hours

Max. Marks : 70

1. Write short notes on **any five** of the following (**not** exceeding **2** pages **each**) :  
**(5×3=15)**
  - a) TDT curve.
  - b) Canning.
  - c) Hot packs.
  - d) Freezer burn.
  - e) Coating and enrobing.
  - f) Cold point.
  - g) Freezing curve.
  - h) Food refining.
  
2. Write explanatory notes on **any five** of the following (**not** exceeding **3** pages) :  
**(5×5=25)**
  - a) Inoculated pack studies.
  - b) Thermal food processing.
  - c) Safety and regulation in food irradiation.
  - d) Basic operations in food processing.
  - e) Damage caused by food freezing.
  - f) Inoculated pack studies.
  - g) Heating food in containers and hydrostatic cooler.
  - h) Factors affecting freezing rate.

P.T.O.



3. Answer **any three** of the following (**not exceeding 5 pages each**) : **(3×10=30)**

- a) Write on advantages and disadvantages of packing materials for processed food.
  - b) Write on the methods involved in food irradiation.
  - c) Explain basic principles of cold processing of food.
  - d) Write on modified atmospheric packaging.
  - e) Write on interaction between packing material and food.
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