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**FNDFNC 364**

**Credit Based VI Semester B.Sc. (FND) Degree Examination, September 2022**

**FOOD PRESERVATION – II  
(2020-21 and Earlier Batches)**

Time : 3 Hours

Max. Marks : 80

**PART – A**

I. Answer in brief on **any ten** of the following questions : **(10×2=20)**

1. a) Natural preservatives.
- b) Air freezing
- c) Cold storage
- d) Dosimetry
- e) Microwave heating
- f) Rad
- g) Freezer burn
- h) Cold point
- i) Perishable foods
- j) Thawing temperature
- k) Fungicidal agents
- l) Refrigeration.

**PART – B**

II. Answer the following : **(4×15=60)**

2. a) Write a note on preservation of semi moist foods. **3**
- b) Explain convection heating. **5**
- c) Explain the preservation aspects of intermediate moist foods. **7**

**OR**

3. a) Write a note on microwave. **4**
- b) Differentiate between conduction and convection. **4**
- c) Explain the types of heat applied on various food stuffs. **7**

**P.T.O.**



- 4. a) List the general principles of refrigeration. **3**
- b) Write a note on the changes occurring during freezing. **5**
- c) Explain in detail a) quick freezing, b) immersion freezing. **7**

OR

- 5. a) Write a note on changes occurring during thawing of food. **4**
  - b) Discuss about cold storage defects. **4**
  - c) Explain food preservation using low temperature. **7**
- 6. a) Explain the mode of action of radiation on foods. **3**
  - b) Enumerate the uses of UV rays. **5**
  - c) Briefly explain the advantages and disadvantages of food irradiation. **7**

OR

- 7. a) Write a note on different sources of radiation. **4**
  - b) Write a brief note on the different units of radiation. **4**
  - c) Discuss the effects of radiation on food. **7**
- 8. a) Write a note on the mode of action of chemical preservatives. **3**
  - b) Explain antioxidants with suitable examples. **5**
  - c) Discuss in detail cleaning and sanitizing agents used in food preservation. **7**

OR

- 9. a) List the common antibrowning agents used in food industry. **4**
  - b) Explain the role of salt and sugar as preservatives. **4**
  - c) Discuss the role of antibiotics in food preservation. **7**
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