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**FNDFNCN 203**

**II Semester B.Sc. (FND) Degree Examination, September 2022  
(2021-2022 Batch Onwards) (NEP – 2020)  
POST – HARVEST TECHNOLOGY (DSCC)**

Time : 2 Hours

Max. Marks : 60

Answer the following questions :

**(4×15=60)**

1. a) Write a short note on selection of canning containers. **3**
- b) Briefly explain the historical developments of food processing. **5**
- c) Explain the process involved in preparation of raw materials for food processing. **7**

OR

2. a) Write a short note on braising. Add a note on its significance. **4**
- b) What are shelf stable foods ? Give examples. **4**
- c) Explain in detail : **7**
  - a) Stewing
  - b) Baking.
3. a) Write a short note on thawing. **3**
- b) Explain the process of refrigeration. **5**
- c) Define freezing. Add a note on the different types of freezing. **7**

OR

4. a) Explain the principle involved in freezing. **4**
- b) Write a short note on freezing curve. **4**
- c) Explain in detail the effects caused on food during thawing. **7**
5. a) What is aseptic processing ? **3**
- b) Write a brief note on pasteurisation. **5**
- c) Explain in detail : **7**
  - a) Blanching
  - b) UHT sterilization.

OR

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- 6. a) Write a short note on Hurdle technology. **4**
- b) Write about the advantages and limitations of microwave processing. **4**
- c) Define sterilization. Add a note on its applications. **7**
  
- 7. a) Enlist the factors affecting evaporation. **3**
- b) Differentiate between sun drying and mechanical drying. **5**
- c) Explain the principle involved in fermentation. Add a note on the different types of fermentation. **7**

OR

- 8. a) Write a brief note on normal drying curve. **4**
  - b) Write a short note on curing of meat. **4**
  - c) Food irradiation is an effective method of food preservation. Justify it. **7**
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