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**FNH 552**



**IV Semester M.Sc. Degree (CBCS) Examination, September/October 2022**  
**FOOD SCIENCE AND NUTRITION**  
**Food Preservation**

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) Cryogenic freezing
  - b) Lyophilization
  - c) Drying
  - d) Pasteurization
  - e) Dosimetry
  - f) Natural antioxidants
  - g) Squash versus syrups
  - h) Gel.
  
2. Write explanatory notes on **any five** of the following (**not exceeding 3 pages each**).  
**(5×5=25)**
  - a) Changes in food during freezing.
  - b) Storing frozen foods.
  - c) Shallow frying versus deep frying.
  - d) Effect of heat on sensory and nutritive value.
  - e) Types of radiation used in irradiation.
  - f) Hurdle technology.
  - g) Principles involved in the preparation of jams and jellies.
  - h) Role of ingredients in the preparation of pickles.
  
3. Answer **any three** of the following (**not exceeding 5 pages each**). **(3×10=30)**
  - a) Discuss the role of various food processing and preservation techniques and their relevance in the current scenario.
  - b) Discuss the various types of freezers.
  - c) Discuss high-temperature preservation under
    - 1) equipment used
    - 2) effect on nutritive value
  - d) Discuss irradiation as a method of food preservation emphasizing its effect on health and various food constituents.
  - e) Explain the mode of action of chemical preservatives with suitable examples.