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FNE 464

II Semester M.Sc. Degree (CBCS) Examination, September/October 2022
FOOD SCIENCE AND NUTRITION (Open Elective)
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) Hurdle technology.
 - b) Fungicidal agents.
 - c) Types of irradiation.
 - d) Role of antioxidants as preservatives with two examples.
 - e) Principle of chilling.
 - f) Baking.

 2. Write explanatory notes on **any five** of the following (**not exceeding 3 pages each**). **(5×5=25)**
 - a) Changes in the food during freezing.
 - b) Pasteurization and its types.
 - c) Explain the types and applications of cryogenic freezing.
 - d) Effect of heat on foods.
 - e) Effect of radiation on foods.
 - f) Theory of gel formation.

 3. Answer **any three** of the following (**not exceeding 5 pages each**). **(3×10=30)**
 - a) Discuss the principle of freezing, types of freezers and its applications.
 - b) Discuss the principle of dehydration and types.
 - c) Elaborate on methods of application of irradiation on foods. Add a note on health consequence of irradiated food.
 - d) Discuss in detail the types and mode of action of organic and inorganic preservatives.
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