

Reg. No.

--	--	--	--	--	--	--	--



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.