

2023

Introduction to Food Processing and Preservation Technology

Full Marks: 100

Time: Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions.

1.	a)	Define food? What is food preservation?	2+3
	c)	Write the various principles of food preservation.	5
	b)	Describe the various steps involve in canning of fruits and vegetables.	10
2.	a)	What do you understand by sterilization?	5
	b)	What is pasteurization? How it is done?	5
	c)	Write the working principle of tunnel dryer	10
3.	Write short notes on the followings		
	a)	Cabinet dryer	5
	b)	Kiln dryer	5
	c)	Fluidized bed dryer (FBD)	10
4.	a)	Classify the foods based on their pH. Give suitable examples.	10
	b)	Classify the foods based on their perishability. Give	10

		suitable examples.	
5.	a)	Describe the working principle of drum dryer by giving a schematic diagram.	10
	b)	Discuss the various steps of spray drying techniques.	10
6.	Differentiate between the followings		
	a)	Ascetic Canning and Hot-filling	10
	b)	MAP and CAP	10
7.	a)	What is hurdle technology?	5
	b)	Discuss five different hurdles that can be used to control food spoilage in hurdle technology.	15

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ESTD. : 2006
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