

Register No.: Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

FOURTH SEMESTER B.TECH DEGREE EXAMINATION (Regular), JULY 2022**(2020 SCHEME)****Course Code :** 20FTT286**Course Name:** Food Preservation and Processing Technology**Max. Marks :** 100**Duration: 3 Hours****PART A***(Answer all questions. Each question carries 3 marks)*

1. Explain basic principles of food preservation.
2. Write a short note about food groups and its classification.
3. Elaborate natural preservatives.
4. List out the merits of chemical preservatives.
5. Write any five examples of non-thermal processing technologies in food industry.
6. List out the merits and demerits of radiation processing in food industry.
7. Define extruded food products and its importance.
8. Write notes on types of fermentation.
9. Define importance of storage system in food industry.
10. Write any three types of packaging materials.

PART B*(Answer one full question from each module, each question carries 14 marks)***MODULE I**

11. a) Write detailed notes on the scope and benefit of industrial food preservation. (9)
b) Write detailed notes on food preservation principles. (5)

OR

12. What is contamination? Explain the types of contamination and write the difference between chemical contamination and biological contamination. Give any five examples of contamination. (14)

MODULE II

13. Explain any four high temperature and low temperature food preservation method. Give examples of food products. (14)

OR

14. a) Elaborate the types of food additives and its importance in food industry. (9)
b) Explain the preservation technique using salt and sugar with example. (5)

MODULE III

15. a) Brief the Methods of Irradiation and Describe the effects of irradiation on food quality. (9)
b) Applications of ultrasound processing in food industry. (5)

OR

16. a) Explain the thermal processing methods of preservation with example. (9)
b) Describe Canning process. (5)

MODULE IV

17. a) Explain any one of the fish product manufacturing and usage of preservatives. (9)
b) Write five common preservatives usage in bakery industry. (5)

OR

18. Explain the equipment's used for fermentation? Write any two fermented food products manufacturing process. (14)

MODULE V

19. Discuss on various theories of food quality management and steps of quality evaluation of processed foods. (14)

OR

20. Explain the different types of storage system and importance of storage system in food industry. (14)
