

Exam. Code : 107701

Subject Code : 1876

Bachelor of Food Science & Technology (Hons.)

1st Semester

FST-106 : PRINCIPLES OF FOOD PRESERVATION

Time Allowed—3 Hours] [Maximum Marks—50

Note :— Attempt *five* questions in all, selecting at least **ONE** question from each section. Each question carries equal marks (**10** each).

SECTION—A

1. Discuss various biotic and abiotic factors responsible for food spoilage.
2. Enlist various principles of food preservation. What is chilling injury ? What is the mechanism of occurrence in chilling injury ?

SECTION—B

3. What is pasteurisation ? How it is different from sterilisation ? Discuss the pasteurisation of milk by HTST method.
4. Discuss the principle and procedure for canning of ready to serve meat products.

SECTION—C

5. Differentiate between drying and dehydration. Discuss the typical drying curve with a well labelled diagram.
6. What is food concentration ? Discuss various methods of concentration of foods.

SECTION—D

7. Discuss the principle and working of microwave oven.
8. Explain the mechanism of working of ionising radiations in food preservation. Discuss the use of ionising radiations in space preservation.