

2055

B. Voc. (Food Processing and Preservation) FYUP
Second Semester
BFP-201: Food Preservation Technology

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following briefly:-

- a) Pulsed electric field processing
- b) Canning
- c) Preparation of jam
- d) Microbial contamination in food
- e) Food poisoning
- f) Vacuum packing
- g) Pickling
- h) Dried foods

(8x1)

UNIT - I

II. a) Discuss the scope and benefit of industrial food preservation.

b) Explain the differences between perishable and non-perishable food. (2x4)

III. a) Elaborate on the principle and method of preservation by salt and sugar.

b) What causes food spoilage and how does it affect food quality? (2x4)

UNIT - II

IV. a) Describe the thermal processing methods of preservation.

b) How is food preserved by fermentation? Discuss the advantage and disadvantages of the same. (2x4)

V. a) What are the different types of fermentation for food preservation?

b) Discuss the equipments used for fermentation of food preservation. (2x4)

UNIT - III

VI. a) How is food preservation done by the use of low temperature?

b) Discuss the methods of food preservation by drying and concentration. (2x4)

P.T.O.

(2)

- VII. a) How is the food quality affected by food preservation by dehydration? Discuss the methods used for the same.
- b) Explain the preservation of food by use of processer used for low temperature. (2x4)

UNIT - IV

- VIII. a) How can microwave heating be used for preservation of food?
- b) Discuss the processing of food using ultrasound. (2x4)
- IX. a) How ohmic and infrared heating leads to food preservation?
- b) How does high pressure processing cause food preservation? (2x4)

x-x-x