

2056

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. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer any four of the following:-

- a) Freezing point depression in food.
- b) State two causes of food spoilage.
- c) What is blanching?
- d) Define pasteurization.
- e) What is dehydration?
- f) Processing using ultrasound

(4×2)

UNIT – I

- II. Explain the scope and benefits of industrial food preservation. Also classify perishable and non-perishable foods with examples. (8)
- III. Discuss preservation by salt and sugar. Describe the principle, methods, equipment and effect on food quality. (8)

UNIT – II

- IV. Describe the following thermal processing methods of food preservation:
 - a) Canning
 - b) Sterilization(2x4)
- V. What is fermentation and types of fermentation and also discuss advantages and disadvantages of fermentation. (8)

UNIT – III

- VI. Explain food preservation by low temperature and discuss its Principle, Methods & Effect on its quality. (8)
- VII. Discuss Principle, Methods and Effect on quality of drying, dehydration and concentration. (8)

P.T.O.



(2)

UNIT – IV

VIII. Explain recent methods:

- a) Pulsed Electric Field Processing
- b) High Pressure Processing

(2x4)

IX. Discuss modern heating techniques:

- a) Microwave heating
- b) Ohmic heating

(2x4)

x-x-x