**ST. JOSEPH’S UNIVERSITY, BENGALURU -27**

Registration Number:

Date & session: 3-12-2022 ( 1pm )

**M.Sc (FOOD SCIENCE & TECHNOLOGY) – I SEMESTER**

**SEMESTER EXAMINATION: OCTOBER 2022**

**(Examination conducted in December 2022)**

**FST 1122 – PRINCIPLES OF FOOD PROCESSING AND PRESERVATION**

**Time: 2 Hours Max Marks: 50**

**This paper contains 1 printed page and FOUR parts**

**I. Answer any Four of the following 3x4=12**

1. Define hurdle technology with an example.

2. Define Dehydro-freezing and its various applications.

3. Write a note on reverse osmosis.

4. Define food irradiation and its benefits.

5. Mention the physical changes that occur during food dehydration process.

6. Mention the names of non-thermal food processing methods along with its advantages.

**II. Answer any Two of the following 5x2=10**

7. Write a brief note on ionizing and non-ionizing radiation in food processing.

9. Mention the principles of Modified Atmosphere Packaging.

10. Write a note on High Pressure Processing.

**III. Answer any Two of the following 10x2= 20**

11. Discuss various method of Food concentration.

12. Discuss in detail the various applications of enzymes and microorganism in food preservation.

13. Explain the principle, process and applications of Dielectric heating.

**IV. Answer the following 8x1=8**

14. In this preservation method vegetables like cauliflower and potatoes are kept under low temperature for increasing the shelf life. Identify the preservation method and write its effect on the quality of the product.