



Register Number:

DATE:5-1-2021

ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27
M.Sc. FOOD SCIENCE AND TECHNOLOGY – I SEMESTER
SEMESTER EXAMINATION: JANUARY 2021
FST1119: PRINCIPLES OF FOOD PROCESSING AND PRESERVATION

Time- 2 1/2 hrs

Max Marks-70

This paper contains 02 printed papers and 04 parts

- I. Answer any FIVE of the following. 3x5=15 marks
1. Give the scope and the importance of food processing?
 2. What is canning? Add a note on the steps in the process.
 3. Give the working principle of extrusion process.
 4. Write a note on Dielectric heating process.
 5. Differentiate between freezing and refrigeration.
 6. How is UHT method used in food preservation and what are the advantages of doing so?
 7. List the various types of food additives
- II. Answer any FIVE of the following. 5x5=25 marks
8. Explain microwave processing.
 9. What is modified atmospheric packaging process? Explain.
 10. Discuss the process of food preservation by irradiation method technique.
 11. What is RTE? Explain the retort processing of RTE.
 12. What is drying method in terms of food preservation? Explain the working of drum drying.
 13. Explain the working principle of pulsed electric field method.
 14. What are preservatives? Classify them under Type I and Type II.
- III. Answer any TWO of the following. 10x2=20 marks
15. Explain the principle of food concentration and write notes on the various methods of food concentration used.
 16. Discuss in detail any three Thermal processing and preservation methods.
 17. Explain the working principle of the High pressure processing.
- IV. Answer the following. 10x1=10 marks
18. Explain in detail 3 traditional storage structures for grains.
 - a. Morai type storage structures.
 - b. Bukhari type storage structures.
 - c. Kothar type storage structure.