

IV. Match the following**(5 x 1 = 5)**

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| 14. Food preservative | (a) Vinegar |
| 15. Flavonoids | (b) Yeast |
| 16. Cider | (c) Canning |
| 17. Preservation Method | (d) Green Tea |
| 18. Acetic acid | (e) Benzoic ac |

V. Answer any SIX within 50 words each:**(6 x 3 = 18)**

19. Class II preservatives.
20. Pasteurization
21. Antioxidants
22. Deficiency of Vitamin A
23. Blanching
24. Canning
25. Food preservatives
26. Fermented food
27. Squash

SECTION – B**ANSWER ANY 4 OUT OF 6 QUESTIONS IN 200 WORDS EACH:****(4 x 6=24)**

28. Describe preservation methods using Low Temperature.
29. Explain the five food groups of ICMR.
30. Write a note on sources and functions of the following minerals: Ca, Mg, Fe and Zn.
31. Describe Specific Requirements for Canning of Fruits and Vegetables.
32. Draw the flow chart of processing of wine
33. Describe the preparation of: (a) Mixed Fruit Jam (b) Guava Jelly (c) Grape Crush

SECTION – C**ANSWER ANY 2 OUT OF 4 QUESTIONS IN 1000 WORDS EACH:****(2 x 20=40)**

34. Explain the use of high temperature and chemicals in preservation of fruits and vegetables.
35. Discuss source of B-complex vitamins and effects of its deficiency.
36. Explain in detail about process of Canning.
37. Write in detail about preparation of vinegar.
