

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2016-17& thereafter)

SUBJECT CODE: 16VF/VM/PP26

B.Voc. DEGREE EXAMINATION, APRIL 2021
FOOD PROCESSING AND QUALITY CONTROL.

COURSE : MAJOR CORE
PAPER : BASIC PRINCIPLES OF FOOD PROCESSING AND PRESERVATION
TIME : 90 MINUTES **MAX. MARKS: 50 MARKS**

SECTION – A

(20 X 1 = 20)

ANSWER ALL QUESTIONS:

I Choose the Correct answer:

1. The purpose of blanching foods is to
 - a. Cook foods
 - b. Inactivate enzymes
 - c. Protect from insects
 - d. Kill microorganisms
2. The process where product and packing material are individually sterilized and sealed
 - a. Aseptic canning
 - b. UHT canning
 - c. Retort canning
 - d. In – pack canning
3. Identify the advantage of solar drying
 - a. Not a hygienic
 - b. Prone to pest control
 - c. Inexpensive
 - d. Dependent on weather
4. What is the holding period for UHT sterilized product?
 - a. 0.1 – 0.5 sec
 - b. 1 – 2 sec
 - c. 5 – 10 sec
 - d. 20 – 25 sec
5. Nonperishable foods are stored in
 - a. Corrugated boxes
 - b. Freezer
 - c. Pantry
 - d. Air tight containers

II Fill in the blanks:

6. The property of the foods to soften on heating is called as _____.
7. The drier that is used in the production of milk powder is _____.
8. The principle of food preservation is to aid _____.
9. Major type of protein present in flours is _____.
10. Canning process was invented by _____.

III State whether True or False:

11. Processing decrease the shelf life in foods.
12. Chilling is necessary after receiving milk at collection / chilling centre.
13. The purpose of deration during canning is to prevent bulging of cans.
14. Pasteurization does not kill all the microorganisms
15. Natural enzymes in food can contribute to food deterioration.

IV Answer in a sentence:

16. Lyophilisation.
17. Thermal process time.
18. Perishable foods.
19. Mass Transfer.
20. MAP

SECTION – B**(6×3 = 18)****ANSWER ANY SIX QUESTIONS:**

21. How is dehydration different from drying?
22. What are the factors which control the drying process?
23. Explain processing of nuts in brief.
24. In short bring out the procedure of extracting gluten from flours.
25. Explain the following.
 - a. Ultra High Temperature (UHT) Sterilization
 - b. Dehydro – freezing.
 - c. Cold storage.
26. Write about the process which is involved to increase the shelf life of freshly cut fruits and vegetables?
27. How does salt and sugar play a major role to maintain the stability of egg foam? Explain.
28. Enlist the factors affecting the rate of evaporation of food.
29. Explain on the process of texturized vegetable protein.
30. What is meant by cryogenic freezing?

SECTION – C**(2×6 =12)****ANSWER ANY TWO QUESTIONS:**

31. Explain 'Food Irradiation' as a novel method of food preservation.
32. What is effect of soaking and water quality on cooking of pulses and dhal? Explain in detail.
33. What is the role of egg white and yolk for different bakery products?
34. Explain in detail the following.
 - a. Preparation of Soya sauce.
 - b. Preparation of stable emulsion.
