

MATCH THE FOLLOWING:

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| 15 | Flavonoids | Alcohol |
| 16 | Freezing | Acetic acid |
| 17 | Wine | Antioxidants |
| 18 | Vinegar | Low temperature |

ANSWER ANY SIX QUESTIONS. EACH ANSWER NOT TO EXCEED 50 WORDS:**(6 x 3 = 18)**

- 19 Radiation in food preservation
- 20 Carotenoids
- 21 Vinegar
- 22 Importance of temperature in fermentation
- 23 Name any three foods rich in Flavonoids
- 24 Salting
- 25 Frozen foods
- 26 Canned beans
- 27 Ginger Preserve

SECTION – B**ANSWER ANY FOUR QUESTIONS. EACH ANSWER NOT TO EXCEED 200 WORDS:****DRAW DIAGRAMS WHEREVER NECESSARY.****(4 x 6 = 24)**

- 28 Write brief notes on Canning of Vegetables.
- 29 List out the steps involved in the preparation of Cider.
- 30 Mention the steps involved in the preparation of Guava jelly.
- 31 Discuss the use of Preservatives in Food.
- 32 Support the use of sunlight in the preservation of food.
- 33 Explain the importance of any TWO factors affecting the Preparation of jelly.

SECTION – C**ANSWER ANY TWO QUESTIONS. EACH ANSWER NOT TO EXCEED 1000 WORDS.****DRAW DIAGRAMS WHEREVER NECESSARY:****(2 x 20 = 40)**

- 34 Explain the importance of any TWO factors in the Preservation of Food.
- 35 Write an essay on the preparation of Grape wine.
- 36 Discuss the principle involved in the Canning of Fruits.
- 37 Write notes on the preparation of Jam, Marmalade and Ginger preserve.
