

B.Voc. DEGREE EXAMINATION, APRIL 2018
FOOD PROCESSING AND QUALITY CONTROL
SECOND SEMESTER

COURSE : MAJOR CORE
PAPER : BASIC PRINCIPLES OF FOOD PROCESSING AND PRESERVATION
TIME : 5 HOURS
MAX.MARKS: 100
(Theory: 50marks +Practical: 50 marks)

SECTION – A
ANSWER ALL QUESTIONS

(20 X 1 = 20)

I. Choose the correct answer:

1. Soy sauce is made by
a) Cooking b) boiling c) fermenting d) steaming
2. Freeze-drying is also called as
a) Sterilization b) pasteurization c) lyophilization d) fermentation
3. _____ results in fluid loss from the tissues.
a) osmosis b) thawing c) heating d) spraying
4. Microbe involved in production of Tempeh
a) *Rhizopusoryzae* b) *Aspergillusniger*
c) *Lactobacillus delbrueckii* d) *Agaricusbisporus*
5. The yellow colour of egg yolk is due to
a) melanin b) flavonoids c) hemocyanin d) carotenoid and xanthophylls

II. Fill in the blanks:

6. _____ is used to bleach the shells of nuts to remove stains.
7. Natto is fermented using _____
8. Aseptic canning is also called as _____
9. _____ is done by air blast freezing.
10. Maize is deficient in _____.

III. State whether true or false:

11. Most of the pasta products are Ready-to-cook.
12. Electromagnetic radiations enhance the growth of most microorganisms.
13. Semolina of protein rich hard wheat is called broken wheat.
14. Blanching destroys the natural enzymes that are present in foods.
15. The anti-nutritional factor phytin is destroyed by cooking.

IV. Answer in a line or two:

16. What are perishable foods?
17. Define blanching.
18. Write any two applications of eggs.
19. What is developed when fats are irradiated?
20. Enumerate the benefits of Textured Vegetable Protein.

SECTION B**Answer any SIX questions:****(6 x 3 = 18 Marks)**

21. Describe the two processing methods under low temperature processing.
22. How are nuts processed?
23. List the various factors that affect the quality of frozen foods.
24. Write a note on 'fermented soybean products'.
25. What are the anti-nutritive factors present in pulses? How can they be destroyed?
26. How are foods classified based on their ease of spoilage?
27. Explain the steps involved in extracting gluten from flours.
28. What are the factors that influence the process of evaporation?
29. Define: (a) Sterilisation (b) Pasteurisation (c) Canning
30. List the types of dryers used in a food industry.

SECTION C**Answer any TWO questions:****(2 x 6 = 12 Marks)**

31. Explain the concept of 'thermal death time' of bacterial cells and spores.
32. Explain the process of 'extrusion' with the help of a diagram.
33. How is rice milled? Explain the same with the help of a flow chart.
34. What are the different principles and methods of food preservation?
