

**SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)**

**(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)
Chromepet, Chennai — 600 044.**

B.Sc. END SEMESTER EXAMINATIONS APRIL-2022

SEMESTER - IV

20UNDAT4004 - Food Preservation

Total Duration : 3 Hrs.

Total Marks : 60

Section A

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. Explain the principles and importance of food preservation.
2. Define refrigeration. Explain its advantages.
3. Enumerate the steps in squash preserve.
4. What is FPO? Explain its specification.
5. Discuss the advantages of fermented foods.
6. Define thawing and explain its effect on food.
7. Explain a. Pasteurisation b. sterilisation
8. Differentiate perishable and non-perishable foods.

Section B

Answer any **THREE** questions ($3 \times 10 = 30$ Marks)

9. Categorize the types of spoilage.
10. Classify and explain the methods of freezing.
11. Enumerate principles in gel formation? Give the preparation of mixed fruit jam.
12. Highlight the importance of natural and chemical preservatives.
13. Explain the preparation of a. Cheese b. Dhokla c. Coffee
