

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. (CND) - END SEMESTER EXAMINATIONS APRIL-2023

SEMESTER - IV

20UNDAT4004 - Food Preservation

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section B

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

1. Explain the Principles of food preservation.
2. Describe the effects of thawing on food.
3. Applying principles of gel formation give the preparatory method of Pineapple jelly.
4. Interpret the advantages of fermentation in food preservation.
5. Describe the preparatory method of sauerkraut.
6. Classify types of pickles.
7. Explain the steps involved in canning.
8. Examine the procedures involved in making idli, dosa and dhokla.

Section C

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

9. Classify and explain types of spoilage.
10. Relate the factors to be considered in freezing foods and apply methods of freezing to avoid spoilage.
11. Differentiate the preparatory methods involved in making sugar concentrates with suitable examples.
12. Apply FPO specification and chemical preservatives in making of fermented juices, pickles.
13. Assess the preservation technique used in making wine and cheese making.
