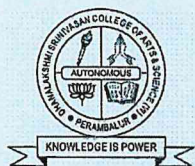


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**DHANALAKSHMI SRINIVASAN COLLEGE  
OF ARTS & SCIENCE FOR WOMEN  
(AUTONOMOUS)**



(For Candidates admitted from 2019-2020 onwards)

**UG DEGREE EXAMINATIONS APRIL – 2021**

**B.SC – NUTRITION & DIETETICS**

**FOOD PROCESSING AND PRESERVATION**

**Time: 3 Hrs**

**Max.Marks: 75**

**PART - A**

**CHOOSE THE CORRECT ANSWER.**

**(10\*1=10)**

1. Who is regarded as the father of canning?
  - a) NiccholusAppert      b) Louis Pasteur      c) John Hall      d) BrayonDokin
2. A preservation method by adding salt to food or by smoking
  - a) Souring Agent      b) Flavouring agent      c) colouring agent      d) Curing Agent
3. Which of the following is NOT a step in Modern Milling of Wheat?
  - a) Stone Grinding      b) Wheat Conditioning      c) Wheat milling      d) Cleaning
4. Combination of which of the following is known as gluten?
  - a) Gliadin + Glutelin      b) Gliadin + Lysine
  - c) Glutelin + Glutelin      d) Lysine + Glutelin
5. Pasteurization is the process of heating milk
  - a) Above 121<sup>0</sup>C      b) Above the boiling point
  - c) Below the boiling point      d) Above 150<sup>0</sup>C
6. The MSNF means
  - a) Milk Solid Non Fat      b) Milk Solid Natural Fat
  - c) Milk Substitute Non Fat      d) Milk Standardized Natural Fat
7. The process of preserving food by rapid freezing followed by dehydration under vaccum is called \_\_\_\_\_.
  - a) Lyophillization      b) Sterillization      c) Cold dehydration      d) Cryo preservation
8. Frozen storage is generally operated at temperature of:
  - a) -0°C      b) -18°C      c) -50°C      d) -60°C
9. Before drying, Vegetables should be \_\_\_\_\_.
  - a) Blanched      b) Sulfured      c) Autoclaved      d) Salted
10. Nisin is used as:
  - a) Antimicrobial agent      b) Emulsifier      c) Stabilizer      d) Sweetner

**PART - B**

**ANSWER ALL THE QUESTIONS.**

**(5×7=35)**

11. a) Outline the importance of food preservation?

**(OR)**

b) What are the types of food processing?

12. a) Summarize on by-products of rice.

**(OR)**

b) Show the extruder product of millets available in the markets.

13. a) What are the methods available in preparation of Ghee? Explain any one method.

**(OR)**

b) How will you preserve milk by the method of pasteurization?

14. a) Demonstrate the Sun drying techniques.

**(OR)**

b) Identify the usage of tunnel drier.

15. a) Justify sodium chloride (NaCl) used as a food preservative traditionally.

**(OR)**

b) Write notes on the use of the following in food preservation. a) Nisin b) Benzoic acid

**PART - C**

**ANSWER ANY THREE QUESTIONS.**

**(3×10=30)**

16. Give an account on the modern techniques used in food preservation.
  17. Illustrate the milling processing of wheat.
  18. Elaborate in detail about the cheese processing in dairy industry.
  19. Highlight the types of freezing methods.
  20. Discuss the chemical preservatives used in food industry.
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