Roll No……..….. **Total No. of Printed Pages: [01]**
Total No. of Questions: [11]

M.Sc. (Food Sc. & Tech.) (Semester – 1st)
PRINCIPLES OF FOOD PRESERVATION
Subject Code: MFOT1-101
Paper ID: [21221101]

Time: 03 Hours **Maximum Marks: 60**

Instruction for candidates:

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A **(4 marks each)**

Q1. What is the importance of food preservation? Discuss various principles involved.

Q2. Define blanching. What are the different types of blanching methods used in food industry?

Q3. What is the role of concentration in IMF? Give examples.

Q4. What is TDT? Discuss various terms associated with TDT curve.

Section – B **(8 marks each)**

Q5. Give the significance of following: a. Redox potential b. Tempertaure c. Water activity d. Food Spoilage

Q6. How microwaves brings about preservation of food?

Q7. What is the difference between smoking and curing techniques used in food preservation?

Q8. Discuss various parameters obtained from drying curve of a food product.

Section – C **(10 marks each)**

Q9. Explain working mechanism of a. Irradiations b. Ultrasounds in food

Q10. Explain Hurdle technology with suitable examples.

Q11. Discuss the role of nanotechnology in food preservation.