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Total No. of Printed Pages: [01]

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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.