

DKM COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1

DEPARTMENT OF FOODS AND NUTRITION

**NON-MAJOR
FOOD PRESERVATION**

SUB CODE:15NNF3A

CLASS: II BSC

UNIT-I

2 Marks Questions

1. Define food spoilage
2. What is instant food mix
3. Define convenience food

5 Marks Questions

1. Explain the principles of food preservation
2. Explain the types of food spoilage
3. Explain the convenience of foods.
4. Explain the instant food mixes

UNIT-II

2 Marks Questions

1. What is freezing?
2. What is slow freezing?
3. What is quick freezing?
4. What is Dehydro freezing?
5. Define Pasteurization
6. Define canning
7. Define sterilization
8. What are the canning acid foods?
9. What are the canning non-acid foods?
10. Define chemical preservation

5 Marks Questions

1. Give the steps involved in canning of fruits and vegetables. Explain spoilage of canned foods.
2. Outline the different methods of food preservation
3. Discuss canning as a method of preservation
4. Write a short note on traditional method of food preservation

UNIT-III

2 Marks Questions

1. What is pectin?
2. What is commercial pectin?
3. What is gel formation?
4. What is the procedure to prepared jam?
5. What is the procedure to prepared jellies?

5 Marks Questions

1. What is the principle involved in the preservation of jams? Give the method of making jam step wise.
2. Define jelly. Explain the role of pectin in making jelly.
3. Explain the preservation by using chemical preservatives.
4. Explain the preservation by osmotic pressure
5. List out the general procedure for making squash
6. List out the general procedure for making muraba
7. Explain the making of ketchup

UNIT-IV

2 Marks Questions

1. Define dehydration
2. Define drying
3. What is freeze drying
4. What is sun drying
5. What is spray drying
6. What is foam mat drying
7. What are mechanical driers

5 Marks Questions

1. What is the principle involved in the preservation by dehydration?
2. Outline the different methods of drying

UNIT-V

2 Marks Questions

1. Define marketing
2. Define labeling
3. Define packaging

5 Marks Questions

1. Explain the functions of packaging foods

2. Give the classification of package of foods
3. Bring out the recent advances in packaging material.
4. Explain the laws related to packaging.
5. What is the importance of Nutrition Labeling to the consumer and manufacturer?