

1057

B. Voc. (Food Processing and Preservation)
Second Semester

BFP-205: Principles of Food Processing and Preservation and Utilization

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, selecting atleast one question from each Unit.

x-x-x

UNIT-I

- I (a) Define food spoilage. Discuss in detail the chemical spoilage of food materials. (06)
(b) Discuss briefly the various methods used for preservation of processed fruits and vegetables. (06)
- II (a) Discuss the procedure for selection of targeted microorganism based on pH of the food material. (06)
(b) Discuss in detail the spoilage of canned foods. (06)

UNIT-II

- III Discuss briefly the theory of following dryers (i) spray dryer (ii) Roller dryer (12)
(iii) Fluidized bed dryer.
- IV Define freezing point. Discuss the freezing curve of pure water and food material. (12)

UNIT-III

- V (a) Define frying. Discuss the various factors affecting the frying process. (06)
(b) Discuss in detail the role of emulsion during preparation of ice-cream mix. (06)
- VI Discuss briefly the various house hold preservation methods along with scientific reasons. (12)

UNIT-IV

- VII (a) Differentiate bio-degradable waste and non-degradable waste. (4)
(b) Discuss in detail the utilization of waste of meat industry. (8)
- VIII Write a detailed note on utilization of waste to make value added products. (12)

x-x-x