

BSc (Hons) FNS Sem.-3 Examination

FNS-212

Food Preservation and Storage

Time : 2-30 Hours]

December-2024

[Max. Marks : 70

Instructions: Illustrate your answers with neat diagrams wherever necessary.

Q. 1 Write the following

- (i) Write a note on Food Preservation Principles. (7 Marks)
- (ii) Give an overview of different methods of food preservations. (7 Marks)

OR

- (i) Explain the indian and global scenario of food production. (7 Marks)
- (ii) Provide the objectives & principles of Food Preservation. (7 Marks)

Q. 2 Write the following

- (i) Write a note on i) Sun drying & ii) drying using smoking method. (7 Marks)
- (ii) Role of sugar as preservative. Explain? (7 Marks)

OR

- (i) Write a note on traditional methods of storage & preservation. (7 Marks)
- (ii) Role of salt as preservative. Explain? (7 Marks)

Q. 3 Write the following

- (i) Write a note on natural food colours. (7 Marks)
- (ii) Write a note on food flavours. (7 Marks)

OR

- (i) Write a note on synthetic food colours. (7 Marks)

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- (ii) Write a note on importance of sweetening agents.

(7 Marks)

Q. 4 Write the following

- (i) Write in details the functions of food packaging and packaging materials.

(7 Marks)

- (ii) Write a note on labelling of products.

(7 Marks)

OR

- (i) Explain the various types of packaging materials.

(7 Marks)

- (ii) Write a note on costing of products.

(7 Marks)

Q 5. Attempt any seven out of twelve

(14 Marks)

- (i) Define food preservation.
 - (ii) Define Pasteurization.
 - (iii) What is the rank of India in the world regarding milk production?
 - (iv) What is the full form of ADI?
 - (v) How does freezing effect nutritional value of food?
 - (vi) Which year was declared as the international year of millets?
 - (vii) Skimmed milk, whole milk are dried using _____ method of drying.
 - (viii) Give 2 advantages of drying foods by smoking method.
 - (ix) Name 2 fruits which are sun dried.
 - (x) Papad is prepared using the principle of _____ drying.
 - (xi) What is asepsis?
 - (xii) Give any 2 objectives of food preservation.
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