

B.Sc. FNS (NEP) Sem.-3 Examination**IDC 234T****Food Preservation & Storage****December-2025****Time : 1-00 Hour]****[Max. Marks : 25****Question 1 Write the following**

- (i) Define food preservation. What are the objectives and principles of food preservation. (5 Marks)
- (ii) Write a note on drying process of preservation. (5 Marks)

OR

- (i) Explain the preservation method using high concentration of salt. (5 Marks)
- (ii) Explain the preservation method using high temperature. (5 Marks)

Question 2 Write the following

- (i) Define food flavours and state their functions. (5 Marks)
- (ii) Discuss the role of glass as a packaging material and its advantages and limitations. (5 Marks)

OR

- (i) What is the role of stevia as a natural sweetener? (5 Marks)
- (ii) Explain the various functions of food packaging materials. (5 Marks)

Question 3 Attempt any five out of six**(5 Marks)**

- (i) What are the objectives of food preservation?
- (ii) List the factors that control the drying process.
- (iii) What is blanching?
- (iv) Name any 2 sources of natural colourants.
- (v) What are the functions of emulsifiers?
- (vi) Give the importance of biodegradable plastic.

