

B.Sc./4th Sem (H)/NUTR/24(CBCS)

2024

4th Semester Examination

NUTRITION (Honours)

Paper : C 10-T

[Food Processing and Preservation]

[CBCS]

Full Marks : 40

Time : Two Hours

The figures in the margin indicate full marks.

*Candidates are required to give their answers
in their own words as far as practicable.*

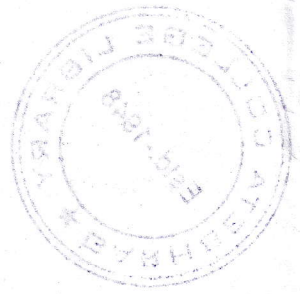
Group - A

Answer any *five* questions.

2×5=10

1. What do you mean by 'Thermal Death Time'?
2. What is quick freezing technique?
3. Write the difference between pasteurization and sterilization.
4. Write down the names of any two antioxidants used in food preservation.
5. Write the principle of microwave cooking.

P.T.O.



6. What is radurization?
7. Define canning.
8. Write the names of any two intermediate moisture food with examples.

Group - B

Answer any *four* questions. $5 \times 4 = 20$

9. What is the D value? Write a short note on blanching.
1+4
10. Write the comparison between solar cooking and microwave cooking from the nutritional point of view.
11. What are the changes occur during the rapid and slow thawing process? Write the best practices for pickle preparation.
3+2
12. What is appertization? Write the overview of appertization's process in fruit and vegetable preservation.
1+4
13. Discuss the mechanism of food preservation by refrigeration.
14. Define food irradiation. Elaborate the types of radiation which are used in food irradiation.
1+4

(3)

Group - C

Answer any *one* question.

10×1=10

15. How are the sensory quality and nutritive value of food affected by cooking? How do you extend the shelf life of foods? 6+4
16. What are the appropriate cooking methods for different types of fish and shellfish? Discuss about blanching. Describe the dry heat cooking methods. 4+3+3
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