

QP CODE 2063576240

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DMI-ST. EUGENE UNIVERSITY  
DEGREE EXAMINATION – DECEMBER – 2022  
357 FP 62 FOOD PRESERVATION

SEM: VI

Time: 3 Hours

Max. Marks: 100

Answer any Five questions (5 x 20 = 100 Marks)

1. a) Outline the purpose of food preservation (4 Mark)  
b) Discuss the principles of food preservation (4 Marks)  
c) Categorize the following according to the method of preservation; Benzoic acid, Sorbic acid, Potassium sorbate, Irradiation, Drying, Fermentation. (6 Marks)  
d) Explain how lowering the water activity through preservation by sugaring inhibits microbial growth in food? (6 Marks)
2. a) Outline food canning process and Mention products that can be preserved by this method. (10 Marks)  
b) Mr. Mwamba is doubting whether to venture into the production of canned products, what could be his concerns? (10 Marks)
3. a) Differentiate freezing from chilling (5 Marks)  
b) Mention the two types of low temperature preservation (5 Marks)  
c) How does chilling preserve food products, mention and describe two equipment's used in chilling. (10 Marks)
4. a) What is meant by preservation by chemicals and give some examples (6 Marks)  
b) Define Antioxidants and state their role (4 Marks)  
c) Discuss on the mechanism and action of preservatives in processed food (10 Marks)
5. a) Discuss on the sources of irradiation and its application in food processing and preservation (10 Marks)  
b) Discuss on machines and technology employed in radiation of food products (10 Marks)
6. a) Describe generally the processing of Jam.(8 marks)  
b) What is the role of KMS and quantity usually used in marmalade processing? (6 Marks)  
c) Outline the procedure of squash preparation and utensil required (6 Marks)
7. a) Compare pasteurization and sterilization outlining the limitations of both processes. (10 Marks)  
b) With the aid of a diagram explain the bacterial growth curve (thermal growth curve). (10 Marks)