

(Abstract)

B.Sc. Food Technology Programme under Choice Based Credit and Semester System - OBE - Model Question Paper of Second semester- Approved w .e.f 2022 Admission - Orders issued.

ACADEMIC C SECTION

Acad/C2/16588/FT/2022

Dated: 18.06.2023

Read:-1. U.O No.Acad/C2/16588/FT/2022 dated 31.12.2022.

2. U.O No. Acad/C2/16588/FT/2022 (I) dated 18.03.2023.

3. U.O No. Acad/C2/16588/FT/2022 dated 18.03.2023

4. U.O No. Acad/C2/16588/FT/2022 (II) dated 18.03.2023

5. Letter No. IGASC/2023-23 date 11.05.2023, received from Principal, WMO Imam Gazzali Arts and Science College, Wayanad.

ORDER

1. As per paper read (1) above, the Scheme, Syllabus and pattern of Question Paper of Core, General awareness and Generic Elective Courses of B.Sc. Food Technology (LRP) Programme (CBCSS-OBE) was implemented w.e.f 2022 admission.

2. As per the paper read (2) above, certain modifications (Course Code correction and shifting of courses) were effected to the same.

3.Eligibility Criteria and Index mark calculation for admission to the aforesaid programme was implemented, as per the paper read (3) above.

4. The Scheme, Syllabus and the Pattern of Question Papers of the Complementary Elective Course (Chemistry) for the B.Sc Food Technology (LRP) programme under CBCSS-OBE w.e.f 2022 admissions was implemented, as per the paper read (4) above.

5.. As per the paper read (5) above, the Principal WMO Imam Gazzali Arts and Science College submitted Model Question Paper for Second semester B.Sc. Food Technology Programme , for implementation w.e.f 2022 admission.

6.The Vice Chancellor after considering the matter in detail and in exercise of the powers of the Academic Council conferred Under section 11(1), Chapter III of Kannur University Act 1996, accorded sanction to approve the Model Question Paper of second semester Core Course of B.Sc. Food Technology Programme under CBCSS - OBE w.e.f 2022 admission.

7. Orders are issued accordingly.

Sd/-

Narayanadas K DEPUTY REGISTRAR (ACAD) For REGISTRAR

To: The Principal

WMO Imam Gazzali Arts & Science College, Koolivayal, Wayanad

Copy To: 1. The Examination Branch (through PA to CE)

- 2. PS to VC/PA to PVC/PA to Registrar
- 3. DR/ARI Academic, EXCI/AR I/EG1 (Exam)
- 4.The Computer Programmer
- 5. Web manager (For uploading on the website)
- 6. SF/DF/FC

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SECOND SEMESTER B.Sc. FOOD TECHNOLOGY EXAMINATIONCORE COURSE IN FOOD TECHNOLOGY 2B02FT FOOD PRESERVATION

Time : 3hrs Mark : 80

Answer every question. Each question carries one mark

- Use of several methods like temperature control, control of acidity, drying for preservation of food is termed as
- a) Hurdle technology c) canning
- b) Drying d) mixed technology
- 2) Pasteurization is the process of heating milk at
- a) 63°C at 30 minutes c) 68°C at 30 minutes
- b) 79°C at 30 minutes d) 75°C at 30 minutes

3) Cold sterilization refers to the preservation of food by

a)	Freezing	c) Refrigeration
b)	Radiation	d) Lyophilisation

4) What is the purpose of blanching vegetables before canning

- a) To soften the products to fill better
- b) removes some surface dirt and microorganisms
- c) wilts greens and softens some vegetables
- d) all of the above

is also know as joule heating.

a) PEF

b) Ohmic heating

- c) Induction heating
- d) Thermosonication
- 6) Who is father of canning?
- 7) Benzoic acid is an example of -
- 8) ______ can be defined as the processing and packaging of a commercially sterile product into sterilized containers followed by hermetic sealing with a sterilized closure in a manner that prevents viable microbiological recontamination of the sterile product.
- 9) Temperature-time combination for UHT milk is _
- 10) Pure water freezes at ____

(1*10 = 10)

Answer any FIVE question. Each question carries TWO mark

- 11) Blanching.
- 12) Aseptic preservation.
- 13) Define quick and slow freezing.
- 14) How to preserve food using ohmic heating?

15) What is bactofugation?

16) Uses of food irradiation?

(5*2 = 10)

Answer any SIX question. Each question carries FIVE mark

- 17) What is canning? Explain.
- Explain methods of food preservation on the basis of food preservation principles.
- 19) Define fermentation? Write a short note on types of fermentation.
- 20) Write short on Preservation by irradiation.
- 21) Factors Affecting the Quality of Frozen Foods.
- 22) Low temperature preservation of meat and fish.
- 23) What is smoking? Explain advantageous and dis advantageous of (6*5 = 30) smoking.

Answer any THREE question. Each question carries TEN mark

- 24) Explain any three novel food preservation techniques.
- 25) Explain chemical preservatives.
- 26) Write about methods of drying.
- 27) Write about methods of freezing.

(3*10 = 30)