

DEPARTMENT OF NUTRITION
PRABHAT KUMAR COLLEGE, CONTAI
Question Paper

B.Sc. Honours Examination 2020
(Under CBCS Pattern)
Semester - IV
Subject: NUTRITION
Paper: CC – 10 (T + P)
(Food Processing & Preservation)

Candidates are required to give their answer in their own words as far as practicable.
Questions are of equal value

Answer any **one question** [within 250 words] from each Part.

PART – A: Food Processing & Preservation (Theory)

1. Write the principle of jam & jelly. Write the procedure of jelly preparation. Write the difference of jam & jelly.
2. Write the procedure of pickles preparation. Which test is used for doneness of jam/jelly? Which test is used for acid test of jelly? What is the percentage should TSS in jam?
3. Write down the principle & methods of preparation of food from cereals.
4. Write about cold sterilization. Write the types of ionizing radiations used in food industry.
5. What is microwaving? Write the basic principle of solar cookers work. Write the benefits of solar cooking.
6. Write the methods of preparation of different meat products.
7. Write the methods of preparation of different egg products.
8. What is freezing? Diagrammatically describe the Freezing Curve. Explain the term Freezer Burn.
9. Briefly describe different types of Dryers.
10. Write down the differences between:
 - a) Quick Freezing & Slow Freezing
 - b) Drying & DehydrationWhat are the changes occurring during Drying & Freezing process?

PART – B: Food Processing & Preservation (Practical)

1. Write down the principle of Calcium estimation by EDTA process. Mention the name of the reagents needed for this estimation. Describe the procedure.

2. Write down the principle of Ascorbic acid content of food by titrimetric method. What reagents required for this process? Describe the procedure. Mention the calculation method.
3. Describe two different recipes mentioning the ingredients with amount where milk & egg are used as main ingredient.
4. What is Browning? What are the different types of Browning? How to prevent browning reaction in vegetables & fruits?

Answer script should be mailed to the following email address:

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