

5/H-38 (vi) (Syllabus-2015)

2 0 1 7

(October)

BA (Honours) NUTRITION

Paper—VI

(Food Preservation and Processing Techniques)

(NH-502T)

Marks : 56

Time : 3 hours

*The figures in the margin indicate full marks
for the questions*

Answer Question No. **1** which is compulsory
and *any four* from the rest

1. (a) Explain the principles involved in the following recipes : 4+4=8
Ketchups and Sauces
- (b) Discuss the formation of gel in jelly.
Write the procedure for jelly. 4+4=8
2. Explain the role of chemical preservatives in food preservation. Write anyone recipe. 7+3=10

3. What do you mean by temporary and permanent preservations? Discuss refrigeration as a method of preservation. (2+2)+6=10
4. What are the principles of food preservation? How are tomatoes preserved? 7+3=10
5. Define processing. What are the techniques of processing? Classify foods for processing. 1+5+4=10
6. (a) Define preservation. Why should we preserve foods? 1+4=5
- (b) What is packaging? List the functions of packaging. 2+3=5
7. What is the principle involved in the preservation by dehydration? Give three recipes preserved by sun drying. 4+6=10
8. Write short notes on the following : 5+5=10
- (a) Pasteurization
- (b) Freezing

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from the rest

1. (a) Explain the principles on which food preservation processes are based. 8
- (b) Write any one method each from the household and commercial food preservation. 4+4=8
2. Which temperature is considered safe for freezing? What are the basic methods of food freezing? 1+9=10

3. (a) What is a gel in food? 2

(b) Write the differences between (i) sauce and ketchup and (ii) jams and jellies. 4+4=8

4. What is the principle of preservation with oils? Make a list of chemical preservatives in food. Which preservative is used in pickling? 4+5+1=10

5. What is the importance of food processing? How is jam preserved? 5+5=10

6. How should you store the following foodstuffs? 5+5=10

(a) Fresh vegetables and fruits

(b) Green leafy vegetables

7. (a) Differentiate between pasteurization and sterilization. 6

(b) How is milk treated before large-scale distribution? 4

8. Write short notes on the following : 5+5=10

(a) Types of sterilization

(b) Canning of foods

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2019

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B.A. (Honours) NUTRITION

(NH-502T)

(Food Preservation and Processing Techniques)

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Answer Question No. 1 and any four from the rest

1. What do you understand by food preservation? Discuss in detail the classification of foods for processing. 4+12=16
2. (a) What is freezing as a method of food preservation? * * * 4
(b) What are the types of freezing? 4
(c) Can we freeze cooked food? 2
3. What is chemical preservation? Write in detail the chemicals used in food preservation. 3+7=10

4. How do salt and sugar act as preservatives?
What foods are preserved with sugar and salt? 6+4=10
5. What is cold storage? Describe with example the different types of cold storage. 2+8=10
6. (a) How are gels formed? 2
(b) What is the difference between gel and jelly? 2
(c) How are jams and jellies processed? 6
7. What is sterilization and why is it so important? Why is boiling not considered a form of sterilization? 3+3+4=10
8. Write short notes on the following : 5+5=10

(a) Pasteurization

(b) Ketchups

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BA (Honours) NUTRITION

**(Food Quality Control and
Government Regulations)**

(NH-501 T)

Marks : 56

Time : 3 hours

*The figures in the margin indicate full marks
for the questions*

Answer Question No. **1** which is compulsory and
any four from the rest

1. (a) Write down the concept of food safety.
Discuss the role of temperature in
controlling the growth of bacteria. 4+4=8
- (b) What are the contributing factors that
affect food safety? 8
2. Define the following terms : 2×5=10
 - (a) Danger zone
 - (b) Aerobic
 - (c) Bacteria
 - (d) Sanitizer
 - (e) Holding temperatures

3. Explain HACCP. 10
4. (a) What are perishable foods? Write their classification. 2+3=5
- (b) What is the function of cold storage? 5
5. Describe the different ways how food get adulterated. Explain briefly the prevention of food adulteration act. 5+5=10
6. (a) What is International Standardization System? 5
- (b) How does it maintain quality of food? 5
7. What do you understand by food 'labelling'? How do food labelling is done at the industrial level? 4+6=10
8. Write notes on the following : 5×2=10
- (a) MPO
- (b) FPO

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2018

(October)

B.A. (Honours) NUTRITION

(Food Quality Control and
Government Regulations)

(NH-501 T)

Marks : 56

Time : 3 hours

*The figures in the margin indicate full marks
for the questions*

Answer Question No. 1 and *any four* from the rest

1. (a) What is food safety? Explain the holding temperatures of the food. 3+5=8
- (b) What is Codex Alimentarius Commission? 8
2. Define the following terms : 2×5=10
 - (a) Foreign body
 - (b) Food hazard
 - (c) Freezer storage
 - (d) High risk foods
 - (e) Bacteria (aerobic)

3. Write short notes on the following : $5 \times 2 = 10$

- (a) BIS
- (b) FPO

4. Classify food adulteration. List some common food adulteration practices. $4 + 6 = 10$

5. Define HACCP. Explain HACCP in detail. $3 + 7 = 10$

6. How do you classify chemical hazards of food? Give examples. 10

7. What are food additives? Explain any four of them. $2 + 8 = 10$

8. Write notes on the following : $5 \times 2 = 10$

- (a) Food handling practices
- (b) Food labelling

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2. Define food safety and the methods of storage of two perishable, non-perishable and semi-perishable food items. (October) 2+8=10

3. List the major causes of food spoilage. Briefly discuss the major causes of food spoilage. (NH-501 T) 2+8=10

4. Define nutritional labelling. List out all the information provided by nutritional labelling in brief. (Food Quality Control and Government Regulations) 2+4+4=10

Marks : 56

Time : 3 hours

5. Define food adulteration. Write a short note on objectives of food laws. 2+3+5=10

6. What are food additives? Describe the role of food additives. 3+7=10

7. Define food adulteration. Describe the tests used to detect the food adulteration in the following : 4+4=8

1. (a) Write short notes on : (i) Safe food handling practices (ii) HACCP

(b) Define the following : (i) Holding temperature (ii) AGMARK (iii) Aerobic (iv) Bureau of Indian Standards (BIS) 2×4=8

2. Define food safety. List the methods of storage of two perishable, non-perishable and semi-perishable food items. 2+8=10

3. List the qualities of food that you can detect with your five senses. Briefly discuss the major causes of food spoilage. 2+8=10

4. Define nutritional labelling. List out all the information provided by food label. Explain in brief the role of grade and brand in food. 2+4+4=10

5. Define food laws. List out the main objectives of food laws. Write a short note on FPO. 2+3+5=10

6. What are food additives? Briefly describe the role of food additives. 3+7=10

7. Define food adulteration. Describe the tests used to detect the food adulterant in the following : 2+8=10

(a) Rice

(b) Milk

(c) Pepper

(d) Pulses

8. What are food standards? Explain briefly the Codex Alimentarius Commission. 5+5=10