



বিদ্যাসাগর বিশ্ববিদ্যালয়

**VIDYASAGAR UNIVERSITY**

**B.Sc. Honours Examination 2021**

(CBCS)

**4th Semester**

**NUTRITION**

**PAPER—C10T & C10P**

**FOOD PROCESSING AND PRESERVATION**

*Full Marks : 60*

*Time : 3 Hours*

*The figures in the right-hand margin indicate full marks.*

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

**THEORY : C10T**

**Group – A**

Answer any *two* questions.

2×15

1. Discuss the different types of Solar Cooking. Write the principle of microwave cooking. What is cold sterilization? 7+3+5
2. Discuss about any two cooking methods used for food processing and preservation. What is Blanching? Write the advantages of it. 6+4+5

3. What is Pasteurization? Mention the techniques of Pasteurization. What do you mean by slow freezing & quick freezing? 3+7+5
4. What are the kinds of ionizing radiations used in food Irradiation? Name the different units of radiation. Write the mechanism of action of food preservation by irradiation. What is Canning process? 4+3+5+3

**Group – B**

Answer any *one* question. 1×10

5. Write the principles and methods of preparation of any two food recipes from cereals. 4+6
6. What are the changes occurring in food during freezing? What do you mean by browning on fruits? Write the differences between sun drying and dehydration. 3+2+5

**PRACTICAL : C10P**

Answer any *one* question. 1×20

1. Write about any two methods of cooking vegetables. Write any four recipes of egg. 10+10
2. Write the principle and any biochemical method of Vitamin-C content of food. 20
3. Submit a model field visit report on Food Processing Industry. (In report you should mention the principles & methods of making jam and jellies from fruits). 10+10

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