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B.Sc./4th Sem (H)/NUTR/23(CBCS)

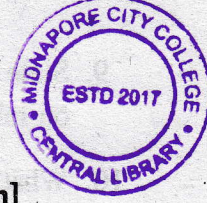
2023

4th Semester Examination  
NUTRITION (Honours)

Paper : C 10-T

[Food Processing and Preservation]

[CBCS]



Full Marks : 40

Time : Two Hours

*The figures in the margin indicate full marks.  
Candidates are required to give their answers  
in their own words as far as practicable.*

**Group - A**

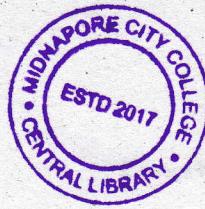
Answer any *five* questions from the following :  $2 \times 5 = 10$

1. What do you mean by braising?
2. Mention the temperature for pasteurization of milk.
3. What is cold sterilization?
4. Write the difference between jam and jelly.
5. What is Maillard reaction?
6. Write the difference between grilling and baking.
7. Define sterilization.
8. What do you mean by combination method of cooking?

P.T.O.



( 2 )



**Group - B**

Answer any *four* questions from the following.

5×4=20

9. State the principle of microwave cooking. Write a note on microwave processing of food. 2+3
10. What do you mean by moist heat and dry heat cooking? 5
11. Differentiate slow freezing and quick freezing. Write the principle of food preservation by dehydration. 3+2
12. What is blanching? Write its applications. 2+3
13. Define canning. Discuss canning as a method of food preservation. 1+4
14. Write the advantages and disadvantages of solar cooking. 3+2

**Group - C**

Answer any *one* question from the following.

10×1=10

15. What are the changes occurs during food freezing? Write a note on different types of food freezing. 4+6
  16. Name two natural preservatives. Write two methods of food preparation from cereals. How spoilage can be delayed in meat? 2+5+3
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