

2025

**M.Sc. 1st Semester Examination
FOOD SCIENCE AND NUTRITION**

Paper : FSNE405A0

(Advances in Food Processing)

Full Marks : 25

Time : One Hour

*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 *two* questions : $2 \times 2 = 4$

1. What is intrinsic factor in food preservation?
2. What is blanching?
3. What is modified atmosphere packaging (MAP)?
4. What is meant by ultra-pasteurization?

Group - B

Answer any *two* questions : $4 \times 2 = 8$

5. What is hurdle technology? Explain its importance in food preservation. $2+2$

P.T.O.



(2)

6. Briefly discuss about safety and quality of preserved foods.
7. Define food dehydration. Write two factors affecting the drying process. 2+2
8. What are chemical preservatives? Name two commonly used preservatives with their functions. 2+2

Group - C

Answer any *one* question : 8×1=8

9. Classify foods based on shelf life. Describe causes of food spoilage and their control measures. 3+5
10. Explain heat processing methods used in food preservation. Discuss pasteurization, blanching, and canning. 2+2+2+2

Internal Assessment : 5 marks

