



PG (CBCS)
M.Sc. Semester- IV Examination, 2026
NUTRITION & DIETETICS
 PAPER: NUD 405
(FOOD PROCESSING AND PRESERVATION)

Full Marks: 20

Time: 1 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

GROUP-AAnswer any **TWO** from the following questions:**2×2=4**

1. What do you mean by freeze drying?
2. How do salt and sugar contribute to food preservation?
3. Name any two enzymes used in food industry and state one application of each.
4. Mention the two examples of chemical preservatives and their adverse effects on health.

GROUP-BAnswer any **TWO** from the following questions:**2×4=8**

5. Write a short note on reverse osmosis.
6. Describe the role of enzymes in fruit juice and wine processing.
7. What do you mean by enzymatic browning and how to prevent it?
2+2
8. What is the canning process, and how does it ensure food preservation?
Discuss heat penetration in canning.
3+1

GROUP-CAnswer any **ONE** from the following questions:**1×8=8**

9. Mention the name of any four toxic constituents in pulses and their adverse health effects. Write down the steps of cheese manufacturing. **4+4**
10. What is hurdle technology in food preservation, along with its underlying principles? Differentiate between ionizing and non-ionizing radiation used in food preservation along with its merits and demerits. **4+4**

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