

D 94181

(Pages : 3)

Name.....

Reg. No.....

FIRST SEMESTER B.VOC. DEGREE EXAMINATION, NOVEMBER 2020

Fish Processing Technology

SDC1AQ03—TECHNOLOGY OF FOOD PRESERVATION

Time : Three Hours

Maximum : 80 Marks

Section A*Answer all questions.*

1. Anything that causes disease :
 - (a) Micro-organisms.
 - (b) Pathogens.
 - (c) Mold.
 - (d) Bacteria.
2. Amount of time a food can be stored and remain fresh :
 - (a) Radurization.
 - (b) Irradiation.
 - (c) Danger zone.
 - (d) Shelf life.
3. The idea that the 1st product on the shelf should be the 1st product used :
 - (a) FAT TOM.
 - (b) Shelf life.
 - (c) First bought, used.
 - (d) First in, first out.
4. A fungus that causes fermentation :
 - (a) Bacteria.
 - (b) Mold.
 - (c) Yeast.
 - (d) Enzymes.
5. A type of food preservation involves sealing food in sterilized air-tight containers :
 - (a) Drying.
 - (b) Freezing.
 - (c) Canning.
 - (d) Irradiating.
6. Which of the following is a factor that affects the storage stability of food ?
 - (a) Type of raw material used.
 - (b) Quality of the raw material used.
 - (c) Method/effectiveness of packaging.
 - (d) All mentioned above.

Turn over

7. Which of the following sentence is true with respect to food storage/preservation ?
- (a) Each food type has a potential storage life.
 - (b) The mechanical has received during storage/distribution does not affects its storage stability.
 - (c) All of the above mentioned.
 - (d) None of the above mentioned.
8. Which of the following statements with respect to food preservation is true ?
- (a) Leafy vegetables perish fast due to their high moisture content.
 - (b) Cereals have highest requirements of moisture and soil types.
 - (c) Cereals can be grown with less labour and yield of food is high.
 - (d) All of the above mentioned.
9. Statement 1 : Majority of the fish have more proteins than water
Statement 2 : Whole milk has more water than fat
- (a) 1. True, 2. False.
 - (b) 1. True, 2. True.
 - (c) 1. False, 2. False.
 - (d) 1. False, 2. True.
10. The process of preserving food by rapid freezing followed by dehydration under vacuum is called :
- (a) Lyophilization.
 - (b) Sterilization.
 - (c) Cold dehydration.
 - (d) Cryopreservation.

(10 × 1 = 10 marks)

Section B

Answer any **eight** questions.

- 11. How does drying kill microbes ?
- 12. Quality problems in canned fish products.
- 13. Define food preservation.
- 14. What is food additive ?
- 15. What is anti-oxidant ?
- 16. What is cured fish ?
- 17. What is glazing ?
- 18. What is Fermentation ?
- 19. What is Irradiation ?
- 20. What is Oxidation ?

21. Define shelf life.
22. What is Pathogen ?

(8 × 2 = 16 marks)

Section C

*Answer any **six** questions.*

23. What is pasteurization ?
24. List any *six* bacteria of public health significance associated with fish and shellfish.
25. Outline the physical and chemical characteristics of smoke.
26. What is thawing and thaw drip ?
27. What is water activity ?
28. What are the advantages and disadvantages of freeze drying ?
29. What are extruded products ?
30. Explain the properties and functions of each layer constituting the retortable pouches.
31. What is Modified Atmospheric Packaging (MAP) ?

(6 × 4 = 24 marks)

Section D

*Answer any **two** questions.*

32. Briefly outline the innovative food preservation methods.
33. Briefly explain about yeasts and their uses.
34. Explain the physical changes occur in fish products during frozen storage.
35. What are the potential applications of ionizing radiations in fish processing.

(2 × 15 = 30 marks)