

**School of Biomedical Science****Bachelor of Science in Clinical Nutrition and Dietetics  
Summer Term Examination – July - August 2024****Duration : 180 Minutes  
Max Marks : 100****Sem IV - Q1UC405C - Food preservation and storage***General Instructions**Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1)  | Find the applications of curing and smoking.   | K1(2)  |
| 2)  | Explain the chilling equipments.   | K2(4)  |
| 3)  | Summarize the principles of home food preservation   | K2(6)  |
| 4)  | Construct points to explain the guidelines for freezer, dry and refrigerator storage.              | K3(9)  |
| 5)  | Construct points to explain the effects of freezing on microorganisms and food.                    | K3(9)  |
| 6)  | Explain batch and continuous pasteurization.   | K5(10) |
| 7)  | Analyze the methods of concentration.  | K4(12) |
| 8)  | Conclude and explain in detail the types of hazards, their affects and preventive measures.        | K5(15) |
| 9)  | Conclude what is canning? And with the help of a flow chart explain the steps involved in canning. | K5(15) |
| 10) | Elaborate and explain 7 Class I and class II preservative each using a table                       | K6(18) |