

ACH 4102: FOOD PROCESSING AND PRESERVATION - 2: 20/20

END SEMESTER EXAMINATION
(OCTOBER/NOVEMBER-2010)

Time: 01 Hour

Answer All Questions

1.
 - (i) Briefly discuss the principles of Food Preservation Techniques.
 - (ii) Write short notes on the following:
 - a. Usage of Class I and class II preservatives in Food Industry.
 - b. Minimal Processing
 - c. Value added products of Rice

2.
 - (i) Briefly discuss the following in Fish Processing Technology.
 - a. Curing of Fish
 - b. Surimi based value added products
 - c. Waste Utilization in Fish Processing
 - (ii) Write Short notes on the following:
 - a. Production Technology of Fruit Based Beverages
 - b. Processing of Liquid Milk
 - c. Packaging in Food Industry