

B.Sc 3rd Semester Examination, 2022

Internal Assessment

Subject: Food and Nutrition General (FNTG)

Paper- Food Preservation (SEC 1P)

Date: 04/01/2022(11 am - 12 noon)

Full marks:10

Time:1 hour

Write down any five questions from the following:

(5x2=10)

- 1.What is the difference between boiling & blanching?
- 2.What are the main cause of food spoilage?
- 3.What is dehydro-freezing?
- 4.Why is food heated to a high temperature before being canned?
- 5.Is frozen food as healthy as fresh one?
- 6.Does sterilisation kill viruses?
7. 'Common salt is used primarily as preservatives'-Explain.
- 8.How does frying effect food?
9. what is alcohol test.