



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING

SECOND SEMESTER – APRIL 2018

FP 2808- FOOD PRESERVATION AND FOOD SAFETY

Date: 23-04-2018
Time: 01:00-04:00

Dept. No.

Max. : 100 Marks

Part A

Answer ALL the questions.

10 x 2 = 20 marks

1. Give any four advantages of food preservation.
2. Write any four role of quality programme in hygiene.
3. Differentiate between mild and severe heat treatment.
4. List any four equipment used for food chilling operations.
5. Define hurdle technology.
6. What is radiofrequency drying?
7. List any eight common food allergens.
8. What are the advantages of microbiological reference criterion of foods?
9. Expand: FDA, FSMA, WHO, BIS.
10. Write any four functions of FSSAI as an organization.

Part B

Answer any EIGHT questions.

8 x 5 = 40 marks

11. Enumerate the functions of a Quality control officer.
12. How do you draft a raw material specification?
13. With a suitable diagram explain the freezing curve.
14. Describe pasteurization for thermal processing of milk.
15. Elaborate on the important reactions and processes that are controlled in food during chilling.
16. Discuss the role of Pulse electric field technique in fruit juice processing.
17. Describe the changes in the properties of food during dehydration.
18. Comment on microwave technology and its safety aspects in food processing.
19. What is jewellery policy in a food industry?
20. Describe any ten pre requisite programmes.
21. Elaborate on the protocol for sampling of food by a FSSAI officer.
22. Define ISO 22000:2005 and discuss the role of Purchase in the food safety management system.

Part C

Answer any FOUR questions.

4 x 10 = 40 marks

23. Discuss the principles of preservation that delay or prevent spoilage of foods.
24. With a suitable diagram explain the working of a vertical steam retort.
25. Discuss the principle involved in High pressure processing of foods. Mention various applications of HPP in food.
26. Elaborate on food adulteration
27. Describe the physical, chemical and biotechnology related food hazards.
28. Explain the five preliminary steps and the seven HACCP principles for developing a sound food safety management system.

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