



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

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

SECOND SEMESTER – APRIL 2019

FP 2808– FOOD PRESERVATION AND FOOD SAFETY

Date: 15-04-2019

Dept. No.

Max. : 100 Marks

Time: 09:00-12:00

Part A

Answer ALL the questions.

10 x 2 =20 marks

1. Define quality and quality plan.
2. List any four functions of a Quality Assurance officer.
3. Differentiate between freezing and chilling.
4. Give the advantages of sun drying.
5. What is biopreservation?
6. Differentiate between perishable, semi perishable and non perishable foods.
7. What are intentional and incidental food adulterants?
8. Define CCP and hazards.
9. What are the benefits of a HACCP system?
10. Define accreditation and audits.

Part B

Answer any EIGHT questions.

8x5=40 marks

11. Differentiate between Quality control and Quality assurance.
12. How do you draft a raw material specification?
13. Discuss the role of the quality programme in hygiene and sanitation.
14. Describe blanching and sterilization of foods.
15. How does dehydration affect the nutritional quality and texture of vegetables?
16. Discuss the effect of chilling on physical, chemical and physiological properties in food.
17. Explain radio frequency heating in food preservation.
18. Write short notes on applications, advantages and disadvantages of ohmic heating.
19. Discuss microbiological reference criteria of foods and their significance.
20. Explain the drafting of a standard operating procedure.
21. Develop a HACCP plan for a food product.
22. Enumerate the functions of an FSSAI officer with regard to food safety.

Part C

Answer any FOUR questions.

4 x 10 = 40 marks

23. Elaborate on the principles of food preservation.
24. Discuss the effect of freezing on the microbes present in meat.
25. Explain hurdle technology with a suitable example.
26. Comment on irradiation as a preservative technique in the food industry.
27. Describe the various types of food related hazards.
28. Discuss the twelve steps of a food safety management system in a food industry.

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