



**LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034**

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

SECOND SEMESTER – NOVEMBER 2016

**FP 2808 - FOOD PRESERVATION AND FOOD SAFETY**

Date: 08-11-2016  
Time: 01:00-04:00

Dept. No.

Max. : 100 Marks

**Part A**

**Answer ALL the questions.**

**10 x 2 = 20 marks**

1. What are the advantages of blanching?
2. Why is hygiene and sanitation important in the food industry?
3. List the benefits of dehydration.
4. What is D and Z value in thermo bacteriology?
5. Define Ohmic heating.
6. What is radiofrequency heating?
7. List any four examples of common food adulterations.
8. Mention the advantages and limitations NACMSF.
9. Expand i) GMP ii) FSSAI iii) SSOP iv) PFA.
10. Mention the major food laws and regulations that a food industry must comply with in India?

**Part B**

**Answer ANY EIGHT questions.**

**8 x 5 = 40 marks**

11. Differentiate between quality control and quality assurance.
12. Explain pasteurization as a thermal processing technique.
13. Discuss the documentation control process in a food industry.
14. How does the physical state of water change during freezing of foods?
15. Write short notes on the effect of chilling on fruits and vegetables.
16. Briefly discuss the drying curve in dehydration of foods.
17. Explain hurdle technology with a suitable example.
18. Describe the use of curing as a preservation technique in foods.
19. What is the role of inorganic and organic preservatives in a food industry?
20. Differentiate between intentional, incidental and economic adulteration.
21. Design the SOP for hand washing in a food industry.
22. Enumerate any ten functions of a food safety officer.

**Part C**

**Answer ANY FOUR questions.**

**4 x 10 = 40 marks**

23. Discuss the principle of food preservation.
24. Explain the process of drafting a raw material specification.
25. Elaborate on the effect of freezing on microorganisms.
26. Describe irradiation as a food preservation technique.
27. Discuss the food related hazards of significance in a dairy industry.
28. i. Explain the seven principles of HACCP. **(7 marks)**  
ii. List the benefits of a FSMS programme. **(3 marks)**

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