



**Instructions**

Answer **all** questions

No. of questions : Two (02)

No. of pages : One (01)

Total marks allocated : 60%

Time : One hour (1hr)

Index No: .....

**Part II – Essay**

**Question 1**

- I. Outline the scope/challenges of food Science. (05 marks)
- II. What is the Hurdle Concept in Food Preservation? (05 marks)
- III. Briefly discuss the Intrinsic Parameters that determine the microbial activities on food and food materials. (20 marks)

**Question 2**

- I. Briefly outline the pre-treatments that can be adopted to minimize the product quality deterioration during the refrigeration. (05 marks)
- II. Discuss the factors to be maintained during refrigeration to obtain a product with good sensory qualities. (20 marks)
- III. Compare and contrast the Slow Freezing vs. Quick Freezing. (05 marks)