



End Semester Examination June/July 2009
Year III Semester II

Advanced Food Science and Technology – EAG 361 - 2

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. Define a “Food”. (05 marks)
- II. What is “Commercial Sterilization”? (05 marks)
- III. Briefly explain the principle applied in following preservative techniques. (20 marks)
 - a) Microwave cooking
 - b) Ohmic processing
 - c) Food Irradiation
 - d) High Pressure cooking

Question 2

- 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)

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