



**B. ASc. Degree Programme
Year III Semester I**

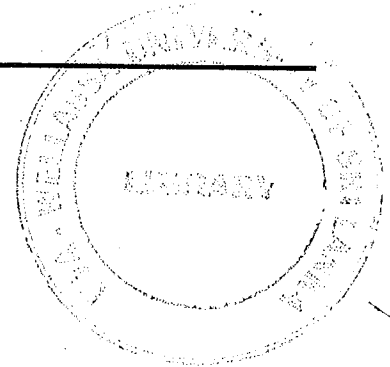
End Semester Examination - December 2009/ January 2010

**ANS 352-2 Principles of Food Preservation and Processing
Essay Questions (Section II)**

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)
No. of pages : One (01)
Time : One (01) hour
Total marks allocated : 60%



- 01. (I) Briefly describe the principle behind food preservation by freezing. (12 marks)**
- (II) List four (04) physical effects of freezing. (8 marks)**
- (III) Write an essay on freezing equipments used in food industry. (80 marks)**
- 02. Write short notes on following topics.**
- (I) Comparison of concentration by evaporation and membrane processing.**
- (II) Comparison of conventional drying and freeze drying.**
- (III) Advantages and disadvantages of food irradiation.**
- (IV) Advantages and disadvantages of homogenization. (25 marks each)**

[End of Section II]