

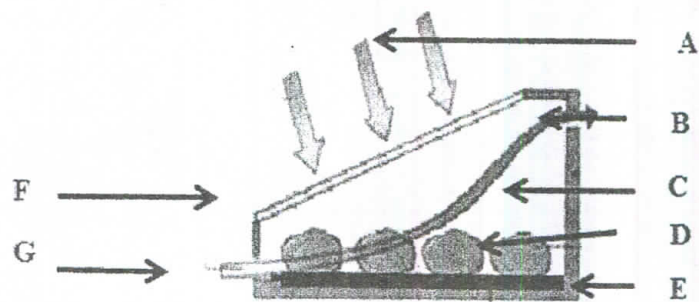
- vii) The process of preserving food by rapid freezing followed by dehydration under vacuum is called
- a. lyophilisation b. sterilization c. cold dehydration d. cryopreservation
- viii) Which of the following is a result of freezer burn?
- a. irreversibly changes colour, texture, flavour and nutritive values of frozen foods
 b. roast beef turns light brown
 c. dehydration of food items takes place
 d. all of the above

Part B

Write down the most suitable answer in given space for all parts

- i) Label from A to G in the following Figure

(14 Marks)



- A
- B
- C
- D.....
- E.....
- F.....
- G.....

i) Name the process demonstrated by above figure (02 Marks)
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ii) Briefly explain the principle behind the above process. (08 Marks)
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iii) List the three advantages and disadvantages of this process. (06 Marks)
Advantages
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Disadvantages (06 Marks)
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iv) What are the factors that determine the drying time of a food? (10 marks)
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v) Why some cut fruits become brown at room temperature? (06 marks)

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vi) Assume that you are given an apple and three type of solutions with similar concentrations. Write down the major steps you should follow to find out the best solution which can be used to control browning of cut apple

(10marks)

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vii) List 4 information contained in a proper food label (08 marks)

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viii) Give 1 example for each food type of the following. (06 marks)

- a. Perishable food.....
- b. Semi perishable food.....
- c. Non-perishable food.....

- 2) i) What is the definition of food preservation?
- ii) Briefly explain the advantages of food preservations.
- iii) List the five pre-treatment methods which are applied for fruits preservation.
- iv) What are the major steps in “Boiling Water Canning”.
- 3) i) Explain the followings
- a. food spoilage and food poisoning
- b. food toxification and food intoxication
- ii) Briefly describe the reasons for food spoilage
- iii) What are the measures that can be used to control food poisoning?
- iv) Discuss the importance of plastic boxes for transporting vegetables and fruits
- 4) Write short notes on any three of the following
- i) Sharp freezing of food
- ii) Microwave radiation in food preservation
- iii) Food packaging
- iv) Enumeration of bacteria in a spoiled rice pack