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School of Biomedical Science
Bachelor of Science in Clinical Nutrition and Dietetics
Mid Term Examination - May 2024

Duration : 90 Minutes
Max Marks : 50

Sem IV - Q1UC405C - Food preservation and storage

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Explain with examples secondary level processing. K2 (2)
- 2) Define different types of food on the basis of their shelf life. K1 (3)
- 3) Explain different levels of food processing with appropriate examples. K2 (4)
- 4) Explain the objectives of food processing. K2 (8)
- 5) Illustrate the historical development of food processing. K3 (6)
- 6) Make use of a table to give detailed information of any 4 Class I and Class II preservatives each K3 (9)
- 7) Discover and explain all aspects of food preservation K4 (8)

- 8) Analyze the selection criteria of semi perishable and non perishable food products. K4 (12)

OR

Analyze high risk foods and their storage. Also talk about food display. K4 (12)