

School of Biomedical Science

**Bachelor of Science in Clinical Nutrition and Dietetics
Semester End Examination - Jun 2024**

**Duration : 180 Minutes
Max Marks : 100**

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

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| 1) | What are the reasons of drying? | K1(2) |
| 2) | Explain the advantages of smoking. | K2(4) |
| 3) | Explain the types of food borne toxicants. | K2(6) |
| 4) | Discuss about types of blanchers | K3(9) |
| 5) | Construct points to explain concentration of food, its types, applications and effects. | K3(9) |
| 6) | Interpret and write the selection criteria of dairy and meat products | K5(10) |
| 7) | Analyze the selection criteria for fruits and vegetables. | K4(12) |
| 8) | Conclude and explain freezing methods. | K5(15) |
| 9) | Examine and discuss types of drying | K5(15) |
| 10) | Discuss time temperature control process and explain the basic requirements of the legislation and recommendations/ advice. | K6(18) |