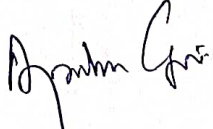




ASSIGNMENT SET-2

MUGBERIA GANGADHAR MAHAVIDYALAYA
DEPARTMENT OF NUTRITION
B.SC HON.(CBCS)
SEMESTER-I
PAPER CODE : -CC2

1. Definition of food preservation.
2. Technique of food preservation.
3. Importance of food preservation.
4. Definition of shelf stable foods.
5. Definition of freezing.
6. Benefit of low temperature preservation.
7. Write the method of freezing.
8. Difference between refrigeration and freezing.
9. "Food that should not be frozen" explain it.
10. "Points should be considered before freezing food" explain it.
11. Write the high temperature method.
12. Definition of food storage.
13. What is food processing?
14. Benefit of food Processing.
15. Disadvantages of food processing.
16. What is adulteration and adulterant?
17. Types of adulterants.
18. Write down the intentional adulterants and method of detection.
19. Write down the toxic effects of some metals and Chemicals.


Head
Dept. of Nutrition
Mugberia Gangadhar Mahavidyalaya