

ASSIGNMENT SET - II**Department of Nutrition****Mugberia Gangadhar****Mahavidyalaya****B.VOC(BVFP)Semester-I****PaperCode:BVFP101****Answer all the questions****Unit I**

1. What are the scope and importance of food processing?
2. Classify food based on Shelf Life, pH, and Origin.
3. Write down historical development in food processing.

Unit II

1. What is food spoilage?

Unit III

1. What factors influence the heat resistance of microorganisms?
2. Explain the concept of the thermal death curve.
3. What is blanching, and why is it used in food processing?
4. Describe the pasteurization process and its objectives.
5. What is sterilization in the context of food processing?
6. Explain the canning process and its significance in preserving food.
7. What is heat penetration in the context of food processing?

Unit IV

1. What is the purpose of refrigeration in food preservation?
2. Define refrigeration load.
3. Explain the concept of freezing as a method of food preservation.
4. Compare and contrast slow freezing and quick freezing
5. What physical and chemical changes occur in food during the freezing process?

6. Explain the process of freeze-drying in food preservation.

Unit V

1. What are the types of dryers commonly used in industrial food processing?
2. Describe the different phases of a typical drying curve.
3. How does concentration contribute to food preservation?

Unit VI

1. What is pickling, and how does it contribute to food preservation?
2. What is pickling, and how does it contribute to food preservation?
3. What are intermediate moisture foods (IMF)

Unit VII

1. What is the purpose of preservatives in food.
2. Explain the role of acidulants in food products.
3. What is the function of emulsifiers in food processing?
4. Name some natural and synthetic antioxidants used in the food industry.
5. What are leavening agents.
6. Differentiate between natural and artificial sweeteners.
7. Name examples of natural and synthetic colorants.
8. Explain the function of stabilizers and thickeners in food products.

Unit VIII

1. What is pulse electric field processing, and how is it used in food preservation?
2. Define ohmic heating in the context of food processing.
3. Discuss the principles behind microwave heating in food processing. _
4. What is infrared heating, and how is it applied in food processing?
5. Discuss the impact of high-pressure processing on the texture and nutritional content of foods.