



THE AMERICAN COLLEGE, MADURAI

(An Autonomous Institution Affiliated to Madurai Kamaraj University)
Re-accredited (2nd Cycle) by NAAC with Grade "A", CGPA – 3.46 on a 4-point scale

Backlog Arrear Examination, March 2021

CHE 3212

FOOD PROCESSING AND PRESERVATION

Time: 2 Hours

Max Marks: 60

Answer any FOUR questions

4 X 15 = 60

1. Discuss in detail about the role of enzyme in food industry. (15)
2. a) Define food flavour. Mention types of flavour present in the food materials. (7)
b) Discuss natural colouring matters present in the vegetables. (8)
3. Explain the principles and methods of preservation of fruits. Explain the types of it. (15)
4. Discuss the principle and the process of canning. Explain the different methods of canning of fruits. (15)
5. What is meant by drying and dehydration of fruits? List the techniques involved in and the factors affecting drying of fruits. (15)
6. What is meant by freezing? Explain various methods of freezing and their advantages. (15)