

ಅಂತಿಮ ಪರೀಕ್ಷೆ Final Examination QP set code- A



ತೋ.ವಿ.ವಿ.ಬಾ.

N	A	M	E		O	F		T	H	E		S	T	U	D	E	N	T	
U	H	S	2	4	U	G						College code					0		

Time: 10:30 -11:00 (30 mins.)

Total Marks: 20

Part – A Question paper (2 pages)

FTH-111,3(2+1).

- ✓ Write the Correct Part-A Question paper Set Code in OMR sheet.
- ✓ Please return Part-A QP after 30 min of start of examination to the invigilator and Collect while leaving the exam hall.

Q.I. Select the most correct answer A/B/C/D for the following questions.

15 x 0.5 mark = 7.5 Marks

1. Which food classification includes items like fruits and vegetables?
a) **Perishable** b) Non-perishable c) Semi-perishable d) Artificial
2. What is the primary benefit of food preservation?
a) Enhances taste b) **Extends shelf life** c) Makes food more expensive d) Decreases nutritional value
3. Which equipment is commonly used for canning?
a) Freezer b) **Retort** c) Blender d) Microwave
4. Which of the following is a common low-temperature preservation method?
a) Blanching b) **Refrigeration** c) Drying d) Pasteurization
5. Which of the following is an example of concentrated food?
a) **Fruit juice concentrate** b) Pickles c) Frozen vegetables d) Canned fish
6. Which type of radiation is commonly used for food preservation?
a) X-rays b) **Gamma rays** c) Ultraviolet rays d) Infrared rays
7. Which of the following foods is a product of fermentation?
a) Cheese b) Bread c) Yogurt d) **All of the above**
8. Which of the following is a non-thermal preservation method?
a) Pasteurization b) **High-pressure processing** c) Blanching d) Canning
9. Antioxidants in food preservation work by
a) Preventing microbial growth b) **Inhibiting oxidation of fats and oils** c) Increasing food acidity d) Enhancing food color
10. The most important factor influencing the shelf life of packaged food is
a) Packaging material b) Storage temperature c) Oxygen levels d) **All of the above**
11. Which of these foods is best suited for preservation through freezing?
a) Pickles b) **Meat and seafood** c) Bread d) Jams
12. Which acidulant is commonly used to lower pH and preserve food?
a) **Citric acid** b) Sodium chloride c) Maltodextrin d) Ethanol
13. Which of the following is a commonly used chemical preservative?
a) **Sodium benzoate** b) Vitamin B12 c) Calcium carbonate d) Water
14. Ohmic heating preserves food by
a) Indirect heat transfer b) **Generating heat within food by electrical resistance** c) Freezing food d) Lowering oxygen levels
15. Sensory evaluation in food quality testing involves assessing
a) **Texture, flavor, appearance, and aroma** b) Microbial contamination c) Nutrient degradation d) Heat transfer properties

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Q.II. Mention TRUE (T /FLASE /F) for the following statements in OMR sheet

15x 0.5 mark = 7.5 Marks

True	16. Bacterial growth is a common cause of food spoilage.
False	17. The scope of food preservation is limited to packaging methods.
True	18. Pasteurization is a heat treatment method used for milk and juice.
False	19. Blanching is a preservation method that uses chemical inhibitors.
True	20. Pulsed electric field is a non-thermal method of food preservation.
True	21. Refrigeration slows down enzymatic activity in foods.
False	22. Adding sugar to food prevents microbial growth by increasing the pH.
True	23. Sun drying is the oldest method of food dehydration.
True	24. Foods preserved by irradiation are safe for consumption.
True	25. Fermentation uses microorganisms to convert sugars into alcohol or acids.
False	26. Pasteurization is a method used for sterilizing food products
True	27. Acidulants in food preservation work by lowering the pH, creating an unfavourable environment for microbial growth.
False	28. Shelf-life testing of preserved foods does not involve evaluating sensory, microbial, and chemical stability over time.
False	29. Dielectric heating, such as microwave processing, uniformly heats food by directly transferring thermal energy to its surface only.
True	30. Cold storage is effective in slowing down enzymatic reactions and microbial

Q.III. Match column A with column B for correct answer.

10 x 0.5 mark = 05 Marks

Q.No	Column A		Column B	ANSWERS
31	Salt preservation	A	Curd	J
32	Drying	B	Pascalization	I
33	Canning	C	Milk	D
34	Freezing	D	Anaerobic microbes	H
35	Pasteurization	E	Gamma rays	C
36	Sterilization	F	Combination methods	G
37	Fermentation	G	Microbial destruction	A
38	Irradiation	H	Ice crystal formation	E
39	Hurdle technology	I	Moisture removal	F
40	High-pressure processing	J	Brine solutions	B

END OF PART – A QUESTION PAPER 22nd March 2025

Student's Signature..... Invigilator's signature.....