

ASSIGNMENT

- 1.What are the preventive measures to minimize the wastage of food?
- 2.What are the main causes of quality deterioration and spoilage of food?
- 3.Explain the general principles of food preservation.
- 4.Identify three reasons for preserving foods.
- 5.Enlist the various methods of food preservation.
- 6.Explain the methods of food preservation by use of chemicals.
- 7.Explain the principles of any one of the preservation processes using a chemical agent.
- 8.Explain the role of pH in food preservation.
- 9.Write a short note on use of chemicals as preservatives.
- 10.Explain any 3 problems associated with the use of chemicals as food preservatives