

**Food & Nutrition**  
**Internal/CIA-2026**  
**4<sup>th</sup> Sem, FNTDSC 403: FOOD**  
**PRESERVATION TECHNIQUES**  
**FM-10**

**Answer the following (any 10)**

1. Define food preservation.
2. Name any two traditional methods of food preservation.
3. What is drying?
4. Which food preservation method uses salt to prevent spoilage?
5. What is pickling?
6. What is the purpose of cold storage?
7. Define shelf-life of food.
8. What is canning?
9. What is vacuum packaging?
10. Name any one chemical preservative used in food preservation.
11. Mention one benefit of blanching.

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