

### SECTION-D

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain Vitamins with their types, food sources and nutritional importance.
- Q.24 Discuss about various unit operation involved in food processing.
- Q.25 Describe the principles of food preservation with the methods by which growth of micro organisms can be controlled.

No. of Printed Pages : 4  
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### Sem. 1st/ Food Technology Subject : Basics of Food Technology

Time : 3 Hrs.

M.M. : 60

### SECTION-A

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 What is the term for the movement of water from the interior of a food to its surface, resulting in a change in texture?
- a) Osmosis
  - b) Diffusion
  - c) Moisture migration
  - d) Gelatinization
- Q.2 What is the key responsibility of a food technologist in a food manufacturing company?
- a) To manage the company's finances
  - b) To overseas the production process and ensure product quality
  - c) To develop marketing campaigns
  - d) To handle customer services

- Q.3 Which food item is best source of plant protein?  
 a) Milk                                      b) Egg  
 c) Legumes                                    d) Cheese
- Q.4 Which mineral is essential for the formulation of hemoglobin in blood?  
 a) Calcium                                    b) Iron  
 c) Iodine                                        d) Phosphorus
- Q.5 Which of the following is used to pack carbonated soft drinks?  
 a) HDPE                                        b) PET  
 c) PS    d) PVC
- Q.6 Which of the following is NOT a type of milk based on fat content?  
 a) Whole milk                                b) Skim milk  
 c) Low fat milk                                d) Chocolate milk

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 \_\_\_\_\_ causes stiffness in body after the death of poultry birds.
- Q.8 Irradiation is a thermal process. (True/False)

- Q.9 The temperature range for blanching is \_\_\_\_\_.
- Q.10 The ideal refrigerator temperature is typically set below \_\_\_\_\_ °C to ensure food safety.
- Q.11 \_\_\_\_\_ is a type of packaging material that provides a barrier to moisture and oxygen, often used for snack foods.
- Q.12 Coffee beans are typically \_\_\_\_\_ to bring out their unique flavour and aroma.

### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 What are the basic activities of a food technologist?
- Q.14 What types of packaging material used in food packaging?
- Q.15 Give the nutritional importance of carbohydrates.
- Q.16 Define pasteurization with its types.
- Q.17 Define milk with its various types.
- Q.18 Define water as a food constituent with its types.
- Q.19 Give the classification of fruits with examples.
- Q.20 Differentiate between beer and wine.
- Q.21 Define various classes of poultry.
- Q.22 Write down various applications of microwave heating.