

- Q.18 List the precaution that should be taken before storage of grains.
- Q.19 What are the objectives of ante – mortem examination of meat animal?
- Q.20 What are the different modes of transportation of milk?
- Q.21 Describe different preparation steps of grains for storage?
- Q.22 Briefly explain methods of rodent control?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Briefly explain unit operations of post harvest handling?
- Q.24 Define conveying system? Enlist various types of conveyors used in food industry? Explain any two with neat and clean diagram.
- Q.25 Enlist and explain different type storage structure used for grains storage?

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Sem. 2nd/ Food Technology Sub. : Handling, Transportation & Storage of Foods

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 Which of the following is a good practice for storing dry goods?
- Keeping them in open containers
 - Storing them in a cool, dry place
 - Storing them in direct sunlight
 - Storing them near chemicals
- Q.2 Which of the following is a risk associated with improper food handling?
- Enhanced flavor of the food
 - Increased shelf life of the food
 - Foodborne illness
 - Improved texture of the food

- Q.3 Which of the following is a key factor in selecting the right conveyor system for a specific application?
- Color of the conveyor
 - Cost of the conveyor
 - Material being conveyed
 - Manufacturer of the conveyed
- Q.4 Which of the following is NOT a method of reducing post-harvest losses?
- Proper storage
 - Controlled atmosphere storage
 - Irradiation
 - Over fertilization of crops
- Q.5 What is the main goal of pre-slaughter stunning?
- To improve meat quality
 - To ensure humane treatment of animals
 - To facilitate the slaughter process.
 - All of the above
- Q.6 What is the main purpose of candling eggs?
- To determine the egg's freshness
 - To check the weight of the egg
 - To assess the development of the embryo
 - To clean the eggshell

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SECTION-B

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

- Q.7 The egg white is actually called as _____.
- Q.8 The main objectives of vegetable blanching are _____.
- Q.9 Drying is a convection process in which moisture from a product is removed (True / False)
- Q.10 DFD stands for _____.
- Q.11 The technique to draw a sample is called _____.
- Q.12 _____ are toxic compounds that are naturally produced by certain types of molds.

SECTION-C

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

- Q.13 Discuss the losses occurred after harvesting.
- Q.14 Briefly explain the microbiological changes that occurred after harvesting.
- Q.15 Briefly explain the techniques used to preserve eggs.
- Q.16 What are the causes of spoilage of food grains?
- Q.17 What factors should keep in mind for selecting different conveying systems.

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