

SECTION-D

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

- Q.23 Define preservations? Explain in detail class – I and class – II preservations.
- Q.24 What is food drying? Explain the drying curve with diagram.
- Q.25 Explain the process of preparation of prickles with various steps.

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Roll No.

Sem. 2nd/ Food Technology

Sub. : Principles of Food Processing & Preservation

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 Which is not the aim of pasteurization?
- a) Inactivate food energy
 - b) Inactivate food spoilage microorganisms
 - c) Increase taste of food
 - d) Increase shelf life of food
- Q.2 What dose of radiations is used to delay ripening of fruits?
- a) 0.25 – 0.75 KGY
 - b) 0.5 – 0.10 KGY
 - c) 25 -70 KGY
 - d) None of them

- Q.3 FSSAI stands for-
- a) Food safety and standard authority of India
 - b) Food safety storage authority of India
 - c) Food storage standards authority of India
 - d) Food standard and storage authority of India

- Q.4 Which drier is used for making milk powder?
- a) Tunnel drier b) Freeze drier
 - c) Spray drier d) Tray drier

- Q.5 Blanching is a heat treatment used for preservation
- a) Fruits and vegetables
 - b) Milk
 - c) Food grains
 - d) Meat

- Q.6 What is the aim of freezing foods?
- a) to kill the bacteria
 - b) To prevent growth of bacteria
 - c) To increase flavour of food
 - d) None of them

SECTION-B

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

- Q.7 IMF stands for ____.
- Q.8 pH range of high acidic foods is _____.

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- Q.9 Meat and fish are highly perishable foods. True / False
- Q.10 India is largest producer of milk in the world. True / False
- Q.11 Define food preservation.
- Q.12 What is the common name for ascorbic acid?
Vitamin C / Vitamin D

SECTION-C

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

- Q.13 Explain sterilization in detail.
- Q.14 Define drying and dehydration.
- Q.15 Write a short note on different types of food spoilage.
- Q.16 Explain the factors responsible for microbial growth.
- Q.17 Write a short note of preparation of jelly.
- Q.18 Explain various types of pasteurization in detail.
- Q.19 What is the unit of radiations? Explain various doses of radiations used for preservation.
- Q.20 Explain the concept of microwave heating.
- Q.21 Classify the foods on the basis of their pH.
- Q.22 What is difference between microwaves heating and conventional heating?

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