

Q.22 Discuss requirements for Cold Storage facilities of fruits and vegetables.

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SECTION-D

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

Q.23 What is the scope and importance of Handling, Transportation and Storage of foods?

Q.24 What are pre-treatments for storage of whole egg? Also discuss effect of mishandling which lower the quality of egg?

Q.25 Define conveying system. Enlist various types of conveyors used in food industry. Explain any two with neat and clean diagram.

2nd Sem. / Food Technology

Subject : Handling, Transportation and Storage of Foods

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Grading refers to

- a) Cleaning of products
- b) Washing of products
- c) Classification of cleansed products according to commercial value
- d) None of these

Q.2 The egg "yellow portion" is actually called the _____

- a) Albumen
- b) Shell
- c) Chalaza
- d) Yolk

Q.3 Conveyors are primarily used for _____ movement.

- a) Horizontal
- b) Vertical
- c) Inclined
- d) All of the above

Q.4 After death of animal, actin and myosin forms stiffness to the muscle which is known as

- a) Tenderization b) Rigor mortis
- c) Ageing d) Curing

Q.5 In order to restrict the growth of microorganisms in raw milk it should be immediately cooled to

- a) 5°C b) 10°C
- c) 15°C d) 20°C

Q.6 Pusa bin storage structure, which is

- a) Made of plastic
- b) Made of cow dung
- c) Made of Cement
- d) Made of katcha brick with moisture proof film

SECTION-B

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

Q.7 Name two types of modern storage structures.

Q.8 The causes of post-harvest losses are _____.

Q.9 Drying is a convection process in which moisture from a product is removed. (True/False)

Q.10 Define sorting.

Q.11 Define stunning.

Q.12 Bucket Conveyors can be divided into close and spaced bucket conveyors. (True/False)

SECTION-C

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

Q.13 Briefly explain about mycotoxins.

Q.14 Define egg. Explain candling process of eggs.

Q.15 Describe ante-mortem examination and its principles of judgement.

Q.16 Explain storage process of eggs.

Q.17 How grains can be prevented from spoilage?

Q.18 Give different factors which affect the quality and shelf life of milk.

Q.19 What are the different material and methods for by packing of eggs?

Q.20 Write a brief note on infestation control in grains.

Q.21 What are the physiological changes that occur after harvesting?