Q.26 Explain different mode of milk transportation.
Q.27 Draw a flow chart for handling procedure of vegetables.
Q.28 Explain the effect of rough handling of meat animal on meat quality.
Q.29 Explain biotic and abiotic spoilage of fruits and vegetables with examples.
Q.30 Briefly explain post harvest losses.
Q.31 Explain methods of prevention of spoilage of fruits and vegetables.
Q.32 Explain different method of egg packaging.
Q.33 Write the objectives of anti mortem examination of meat animal.
Q.34 Briefly explain the physiological changes that occurred after harvesting.
Q.35 Explain different methods of milk cooling.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

Q.36 Describe the procedure for anti mortem examination of meat animal.
Q.37 Explain the various unit operations of post harvest handling.
Q.38 Describe in detail the traditional and improved grain storage structures.

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3rd Sem / Food Technology
Subject:- Handling, Transportation and Storage of Foods

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

Q.1 The most scientific method of slaughtering is
a) Kosher b) Jatka
c) Halal d) None

Q.2 The egg quality is assessed by
a) Candling b) Albumin index
c) Haugh's unit d) All of these

Q.3 In food plants, pneumatic conveyors are used for conveying
a) Liquids b) Granular food
c) Gases d) Solid blocks

Q.4 Silo is a
a) South Indian food
b) Grain storage structure
c) Variety of tea
d) None of these

Q.5 Moisture content considered safe for storage of grains
a) <14% b) 15%

c) 18 d) 20

Q.6 Mud bin is a type of
a) Grain storage structure
b) Food product
c) Drying method
d) Grain separator

Q.7 Shelf life of food refers to the expected time a food
a) Will retail optimum colour, texture and nutritive value
b) Resist microbial spoilage
c) can be stored at room temperature
d) Remain fit to eat

Q.8 A flatoxin is produced by
a) Aspergillus sp. b) Salmonella sp.
c) Fusarium sp. d) Streptococcal sp.

Q.9 Rodent, micro-organism, moths and termites are examples of
a) Impact hazard b) Climate hazard
c) Biological hazard d) All of the above

Q.10 Elevators are primarily used for _____ movement.
a) Horizontal b) Vertical
c) Inclined d) All of the above

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

Q.11 Conveyors in which hydraulic pressure is used to operate the conveyer is called_____

Q.12 In mycotoxins "toxins" means_____

Q.13 PSE stands for_____

Q.14 PDS stands for _____

Q.15 Removal of moisture by the application of artificial heat is known as_____

Q.16 Warfarin is a anticoagulant used to control_____

Q.17 Separation of cleaned products into various quality fractions on the basis of any one physical property is known as _____

Q.18 Inspection of live animals prior to slaughter by a qualified Veterinarian is called_____

Q.19 The process of change in the physical and chemical properties of the food so that it becomes unfit for consumption is called_____

Q.20 The removal of undesirable matters from the desired grains is called_____

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

Q.21 In cold storage, why it is necessary to store fruits and vegetables separately?

Q.22 Tabulate the cold storage requirements for apple, orange and pears.

Q.23 Explain the working and maintenance of chain conveyer.

Q.24 Explain the criteria used for eggs grading.

Q.25 Briefly explain the preventive and chemical measures used for rat control.