

Q.22 Define:

- a) Anemia
- b) Fruit beverage
- c) Microwave
- d) Shelflife

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SECTION-D

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

Q.23 Classify and tabulate the nutritional importance of different food constituents.

Q.24 Summarize the role of following unit operation with appropriate examples in processing of food:

- a) Material handling
- b) Heat exchange

Q.25 Analyze the composition and discuss the nutritive value of:

- a) Fruits
- b) Milk

1st Sem. / 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 Most widely used general test for carbohydrates is

- a) Molisch test
- b) Chromatography
- c) Electrophoresis
- d) Melting point

Q.2 Aflatoxins are produced by

- a) Aspergillus fumigatus
- b) Aspergillus niger
- c) Aspergillus flavus
- d) Aspergillus brasiliensis

Q.3 Standard pasteurization protocol for milk is adequate for destroying

- a) Clostridium sporogenes
- b) Bacillus cereus
- c) Clostridium botulinum
- d) Listeria mono

Q.4 Enzyme responsible for converting sugar into alcohol and carbon dioxide

- a) Pectinase b) Sucrase
- c) Zymase d) Invertase

Q.5 Evaporation is used in

- a) Salt from sea water
- b) Preparation of Candy
- c) Crystallization of sugar
- d) All

Q.6 The efficiency of mixing depend upon

- a) Choice of mixing ingredients
- b) Temperature
- c) Pressure
- d) All

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 How does the term "under nutrition" differs from "under weight"

Q.8 Oil from soybean seed is separated by the method known as _____

Q.9 Why cleaning is considered compulsory in processing of food?

Q.10 Tell about the nutritive value of meat.

Q.11 Why drying of food is carried out. Tell at least two reasons

Q.12 The skins of fruits and vegetables can be separated using a _____

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 How freeze drying helps in preservation of food?

Q.14 Analyze the composition and nutritive value of oil seeds with the help of examples.

Q.15 How does functioning of belt dryer assists in drying of food products.

Q.16 Show the structural parts of a grain. Analyze its basic composition

Q.17 List the factors responsible for food deterioration.

Q.18 Describe the terms:

- a) Blanching b) Alcoholic beverages

Q.19 Summarize the nutritional problems caused by the deficiency of nutritive substances.

Q.20 Differentiate between refrigeration and deep freezing.

Q.21 List the requirements for effective food packaging. Give examples of commonly used packaging materials.