

- ### SECTION-D
- Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)**
- Q.36 What are the various unit operations of post harvest handling?
- Q.37 Write a note on different conveying systems.
- Q.38 Describe the various preparations of grains for storage. What are the various storage requirements? Explain.

No. of Printed Pages : 4
Roll No.

Branch : Food Technology
Sub: Handling, Transportation & Storage of Foods

Time : 3 Hrs. M.M. : 100

Note: Multiple type 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 Aflatoxin is produced by
- a) Aspergillus sp. b) Fusarium sp.
c) Salmonella sp. d) Streptococcal sp.
- Q.3 Rodent, micro-organism, moths and termites are examples of
- a) Impact hazard b) Climate hazard
c) Biological hazard d) All of the above
- Q.4 Shelf life of food refers to the expected time a food
- a) Will retain optimum color, texture and nutritive value
b) Resist microbial spoilage
c) Can be stored at room temperature
d) Remain fit to eat

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- Q.5 Any grass cultivated for the edible components of its grain, composed of the endosperm, germ, and bran is known as:
- Pulses
 - Oilseeds
 - Cereals
 - All of the above
- Q.6 The act or cost of moving, storing or packaging goods is known as:
- Handling
 - Caring
 - Threshing
 - None of the above
- Q.7 What are the different egg grades?
- A, B, C
 - A, AA, AB
 - A, B, C
 - AA, A, B
- Q.8 A screw conveyor has:
- Triangular trough
 - U Shape trough
 - V-shape trough
 - Trapezoidal shape trough
- Q.9 High moisture and warm climate for stored grain is responsible for :
- Mold growth
 - Insect growth
 - Increase respiration of grain
 - All of the above
- Q.10 Safe storage moisture level of grain crop is generally below the range of:
- 4 to 6%
 - 8 to 9%
 - 10 to 11%
 - 12 to 13%

SECTION-B

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

- Q.11 The egg white is actually called as _____.
- Q.12 The main objectives of vegetable blanching are _____.
- Q.13 Drying is a convection process in which moisture from a product is removed. (True/False)
- Q.14 DFD stands for _____.
- Q.15 The causes of post harvest losses are _____.
- Q.16 Antemortem examination is done _____ slaughtering.
- Q.17 Air cell is located at the _____ end of egg.
- Q.18 At Rigor mortis meat is _____.
- Q.19 The process of evaluating the quality of egg is _____.
- Q.20 The technique to draw a sample is called _____.

SECTION-C

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

- Q.21 Write in brief how improper storage resulted in deterioration of fruits and vegetables?
- Q.22 What are the causes of spoilage of food grains?
- Q.23 What factors should keep in mind for selecting different conveying systems.
- Q.24 Write a brief note on pre-slaughter handling of meat animals.
- Q.25 Describe different preparation steps of grains for storage.