

### SECTION-D

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

- Q.23 Describe the nutritional importance of vitamins.
- Q.24 Name and describe briefly major steps involved in cleaning in food industry.
- Q.25 What are the nutritional importance of fruits and vegetables?

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### 1st Sem. Branch: Food Technology Sub : Basics of Food Technology

Time : 3 Hrs.

M.M. : 60

### SECTION-A

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

- Q.1 Deficiency of vitamin A causes
- a) Night blindness      b) Beriberi
  - c) Scurvy                  d) Rickets
- Q.2 Evaporation means\_\_\_\_\_.
- a) Complete removal of water
  - b) Partial removal of water
  - c) Water present in food
  - d) None
- Q.3 The pasteurization process was named after\_\_\_\_\_
- a) Louis Pasteur          b) Charles Chamberland
  - c) Nicolas Appert        d) Clarence Birdseye

- Q.4 Weak wheat flour contain \_\_\_\_\_ protein.
- a) More                              b) Less
- c) No                                 d) None of the above
- Q.5 Main composition of bran is \_\_\_\_\_
- a) Carbohydrates              b) Fat
- c) Protein                         d) Fiber
- Q.6 Objective of pasteurization of milk is to \_\_\_\_\_
- a) To reduce the shelf life
- b) To increase the enzyme activity
- c) To kill most of bacteria which are disease causing
- d) To increase the fat content

### SECTION-B

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

- Q.7 Carbohydrates composed mainly of molecules containing atoms of \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_.
- Q.8 Name the type of radiations used in food preservation.

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- Q.9 Irradiation is used to create safe food for people at \_\_\_\_\_ High/low \_\_\_\_\_ risk of infection.
- Q.10 Beef is obtained from \_\_\_\_\_.
- Q.11 Name three types of soft drinks.
- Q.12 Fat percentages of double toned milk is \_\_\_\_\_.

### SECTION-C

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

- Q.13 Define food analysis and food nutrition.
- Q.14 What is food packaging and why it is needed?
- Q.15 What are the components of refrigeration system?
- Q.16 What is blanching? How it is done?
- Q.17 Define seafood. Name its products?
- Q.18 Write short note on storage of cereal grains.
- Q.19 Define vegetables and classify it.
- Q.20 Write short note on Robusta coffee.
- Q.21 Define four characteristics of food industry.
- Q.22 Write short note on filtration.

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