

- Q.25 Explain methods of prevention of fruit spoilage.
- Q.26 Briefly explain microbiological changes in foods after harvesting.
- Q.27 Explain the working principle and maintenance of screw conveyor
- Q.28 Briefly explain physiological changes in foods after harvesting.
- Q.29 Explain egg packaging techniques.
- Q.30 Explain effect of rough handling on milk quality.
- Q.31 Explain the losses that occurred after harvesting.
- Q.32 Explain working principle of positive pressure pneumatic conveyor.
- Q.33 Explain the methods of transportation of meat animals.
- Q.34 Draw a flow chart for post harvest handling of vegetables.
- Q.35 List the unit operations of post harvest handling.

### 3rd Sem / Food Technology

Time : 3Hrs.

## SECTION-A

- Q.1 Drying takes place in
- a) Fruits
  - b) Vegetables
  - c) Food Grains
  - d) All
- Q.2 One of the following is not improved storage structure.
- a) Pusa bin
  - b) RCC bin
  - c) Brick and cement bin
  - d) Mud bin
- Q.3 The temperature at which milk is cooled.
- a) Less than  $10^{\circ}\text{C}$
  - b) above  $10^{\circ}\text{C}$
  - c)  $10^{\circ}\text{C}$
  - d)  $25^{\circ}\text{C}$
- Q.4 Vibration, compression, piercing are examples of
- a) Impact hazard
  - b) Climate hazard
  - c) Biological hazard
  - d) all of the above

- Q.5 Quality of egg can be judged by  
 a) pH                                      b) candling  
 c) annealing                              d) temperature test
- Q.6 Leafy vegetables is recommended as  
 a) highly perishable      b) semi perishable  
 c) perishable                      d) none perishable
- Q.7 *Aspergillus flavus* and *A. parasiticus* molds are responsible for to produce a toxin in food known as  
 a) Aflatoxin                      b) neurotoxin  
 c) enterotoxin                      d) gammatoxin
- Q.8 High capacity belt conveyer has conveying capacity of  
 a) 100 tones / hr of grains  
 b) 2000 tones / hr of grains  
 c) 4500 tones / hr of grains  
 d) 1000 tones / hr of grains
- Q.9 Which of the prepackaging treatments is recommended for potatoes, sweet potatoes, onions and garlic prior to storage or marketing?  
 a) Precooling                      b) Curing  
 c) Waxing                              d) Degreening
- Q.10 All animals to be slaughtered should be rested for atleast  
 a) 1 hour                              b) 6 hour  
 c) 12 hour                              d) 24 hour

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## SECTION-B

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

- Q.11 PSE stands for
- Q.12 Muslim method of slaughter is \_\_\_\_\_
- Q.13 The small portion any substance which represents substance as a whole is called
- Q.14 \_\_\_\_\_ involves mixing only dry ingredients.
- Q.15 In mycotoxins, myco means \_\_\_\_\_ and toxin means \_\_\_\_\_
- Q.16 Removal of water from something to predetermined level \_\_\_\_\_
- Q.17 Post mortem examination is done \_\_\_\_\_ slaughtering.
- Q.18 The process of sorting individual units of a product into well-defined classes or grades of quality is called \_\_\_\_\_
- Q.19 The egg white is actually called as \_\_\_\_\_
- Q.20 The main objectives of vegetable blanching is \_\_\_\_\_

## SECTION-C

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

- Q.21 Briefly explain collection of milk.
- Q.22 Describe the procedure of egg candling.
- Q.23 How eggs are graded in India. Explain.
- Q.24 Discuss the changes occurred after slaughtering of meat animal.

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