

- 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.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
 Q.36 Describe the procedure for antimortem examination of meat animal.
 Q.37 Explain types of grain storage structures.
 Q.38 Explain causes of spoilage of food grains and their prevention.

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

Time : 3Hrs. M.M. : 100

SECTION-A

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

- 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°C b) above 10°C
 c) 10°C d) 25°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

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.