

No. of Printed Pages : 4

Roll No.

181117

**1st Year / Branch: 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 What is the method of preparing good that uses dry heat, normally in an oven?

- a) Baking
- b) Grilling
- c) Steaming
- d) Frying

Q.2 Alcohol content of beer is-

- a) 3-5%
- b) 4-6%
- c) 5-7%
- d) 6-8%

Q.3 Which of the following is must in food labeling?

- a) Name
- b) Standard specification
- c) Place of origin
- d) All of the above

Q.4 Which of the following is not added to the water to make refreshment beverages?

- a) Sugar
- b) Flavoring agents
- c) Carbon dioxide
- d) Chemicals

- Q.5 Which of the following is used to pack carbonated soft drinks?
a) HDPE b) PET
c) PS d) PVC
- Q.6 Which of the following is produced by fermentation of milk?
a) Yogurt b) Sauerkraut
c) Tempeh d) Kombucha

Section-B

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

- Q.7 Expand COD.
- Q.8 Different between cereals and legumes.
- Q.9 Color of green leafy vegetable is due to _____ pigment.
- Q.10 Classify the microorganisms on the basis of temperature requirements.
- Q.11 Name the ingredients used in chocolate confectionery.
- Q.12 What is food safety?

Section-C

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

- Q.13 Define sterilization of milk and give its main purposes.

- Q.14 What are the main parts of cereals grains?
- Q.15 Define the classification of poultry.
- Q.16 What are the various functions of fats and oils in food?
- Q.17 Discuss about the liquid milk products.
- Q.18 What are the manufacturing steps of carbonated beverages?
- Q.19 Classify the fruits with suitable examples.
- Q.20 What are the benefits of Ohmic heating?
- Q.21 Give the various functions of food packaging.
- Q.22 What do you mean by confectionery and give its classification?

Section-D

Note: Long answer questions. Attempt any two questions out of three Questions. $(2 \times 8 = 16)$

- Q.23 What is food fermentation and what factors affect fermentation?
- Q.24 Explain the processing steps of fruits and vegetables in detail.
- Q.25 Explain different types of coffee and tea in detail.