

No. of Printed Pages : 4

Roll No.

221151

**5th Sem. / Food Technology
Subject : Food Packaging Technology**

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Polystyrene is made by polymerization of
a) Styrene b) Ethylene
c) Methylene d) Propylene
- Q.2 Which of the following packages in an example of aseptic packaging?
a) Tetra Pack b) Paper Bag
c) Jute Bag d) Plastic Bread Bag
- Q.3 Carbonated beverage should be packed in
a) PET bottles b) Cans
c) Both d) None
- Q.4 Cellophane is
a) Regenerated cellulose
b) A cellobiose combined with ethane
c) It has no relation with cellulose
d) Cellulose combined with methane

- Q.5 Which gas is used as a medium for the preservation of foods?
a) Nitrogen b) Oxygen
c) Hydrogen d) Chlorine
- Q.6 Which of the following packaging material is chemically inert?
a) Glass b) Metal
c) Plastic d) Paper

Section-B

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

- Q.7 LDPE stands for _____.
- Q.8 The packaging machine which produces pouch with filled material and then closes the process _____.
- Q.9 A green coloured circle and square on the packaged food indicates _____.
- Q.10 _____ is a coordinated system of preparing goods for transport distribution, storage, retailing and end use.
- Q.11 _____ paper is brown in colour.
- Q.12 Packaging in which all the air is removed from the package is called _____.

Section-C

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

Q.13 Write the advantages and disadvantages of aluminium foil.

- Q.14 Briefly explain the regulations related to food packaging.
- Q.15 List the valuable properties of glass as packaging material.
- Q.16 Briefly explain about active packaging and aseptic packaging.
- Q.17 Explain principles of packaging.
- Q.18 Explain primary pack, secondary pack and tertiary pack with suitable example.
- Q.19 Briefly explain about CAP and MAP.
- Q.20 Briefly explain about bursting strength and its significance.
- Q.21 Briefly explain about packaging of fruits and vegetables.
- Q.22 Briefly explain about tetra packaging and highlight the function of each layer.

Section-D

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

- Q.23 Explain working principle of form, fill and seal machine in detail.
- Q.24 Explain different methods of vacuum packaging.
- Q.25 Explain packaging requirement for bakery and confectionary products in detail.