

- Q.29 Explain different types of bag.
 Q.30 Explain working principle of form, fill and seal machine.
 Q.31 Differentiate between thermoplastic and thermoset plastic.
 Q.32 Explain labeling with its significance.
 Q.33 Describe the procedure of cryovac process of vacuum packaging.
 Q.34 Briefly explain vacuum packaging with example.
 Q.35 List the laws and regulations related to food packaging.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Explain principles of good packaging.
 Q.37 Describe in detail the packaging requirements for cereal grains.
 Q.38 Describe in detail the packaging requirements for fruits and vegetables.

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Roll No.

6th Sem / Branch : Food Technology Sub.: Food Packaging Technology

Time : 3Hrs.

M.M. : 100

SECTION-A

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

- Q.1 The paper used for writing books and covers papers are
 a) Fine b) Coarse
 c) Wax paper d) Grease proof paper
- Q.2 A green colored circle or square on the packaged food indicates.
 a) Vegetarian food b) Non vegetarian
 c) Both A & B d) Oily food
- Q.3 The protection of food by packing means safeguard against
 a) Physical activity b) Chemical activity
 c) Biological activity d) All of these
- Q.4 Packaging is a _____ system of preparing goods for transport distribution, storage, retailing and end use
 a) Temporary b) Permanent
 c) Coordinated d) Modern
- Q.5 SWMA stands for
 a) Standards of Weights and Measures Act
 b) Stationary Weights and Measures Act
 c) Stainless steel Weight and Measures Act
 d) Standardized Weights and Measures Act

- Q.6 The package does not include
 a) Attracting the buyers
 b) Identifying the products
 c) Information about use of product
 d) To improve the flavour
- Q.7 The main types of glass container used in food packaging are
 a) Bottles b) Jars
 c) Both A & B d) Pouch
- Q.8 Most widely used biodegradable packaging material is
 a) Plastic b) Paper
 c) Aluminium d) None these
- Q.9 The degree of moisture protection of a package is measured in terms of
 a) Water vapor transpiring rate
 b) Water vapor transmission rate
 c) Water vapor turning rate
 d) Water vapor diffusion rate
- Q.10 The package used to facilitate the handling of tertiary package is called
 a) Primary b) Secondary
 c) Tertiary d) Quaternary

SECTION-B

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

- Q.11 The method of packaging that removes air from package prior to sealing is called _____
- Q.12 Package containing a single unit is called _____

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- Q.13 Color of kraft paper is _____
- Q.14 CAS stands for _____
- Q.15 These plastics which soften upon heating and harden upon cooling are called _____
- Q.16 Filling of sterile containers with commercially sterile product under aseptic condition is _____
- Q.17 A coordinated system of preparing goods for transport, distribution, storage, retailing and end use is called _____
- Q.18 The main disadvantage of glass is _____
- Q.19 Fish, meat dairy products and baked goods are packed in _____ paper.
- Q.20 Test in which product is dropped from predetermined height is called _____

SECTION-C

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

- Q.21 Explain primary packaging material and secondary packaging material with examples.
- Q.22 Explain GTR with its significance.
- Q.23 How many layers in tetra packs, briefly explain significance of each layer.
- Q.24 Write the properties of good packaging material.
- Q.25 Explain different types of paper.
- Q.26 Write the advantages of glass as packaging material.
- Q.27 Discuss the functions of food packaging.
- Q.28 Write the advantages and disadvantages of metal as packaging material.

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