

Q.20 What are the essential requirements for storage of cereal grains?

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Q.21 Define food fermentation and explain its types.

1st Year / Food Tech.

Q.22 What are the requirements for effective food packaging?

Time : 3Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Which of the following dairy product require fermentation processing?

- a) Milk powder b) Condensed milk
- c) Cheese d) Cream

Q.2 Alcohol content of wine is-

- a) 8-10% b) 14-16%
- c) 12-15% d) 6-8%

Q.3 Which of the following operation reduces the dietary fibre content in cereals?

- a) Drying b) Milling
- c) Dehusking d) Grading

SECTION-D
Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Give the classification of milk and define its all processing steps.

Q.24 Explain the nutritional importance of fats and oils and explain their processing methods.

Q.25 What are fruits beverages? Define its different types in detail.

Q.4 Which of the following is used for packaging of milk in pouches?

- a) Polyvinyl
- b) Polyethylene Terephthalate
- c) Polyethylene
- d) Polyester

Q.5 FSSAI stands for -

- a) Food Safety and Standard Authority of India
- b) Food Safety Satisfy all India
- c) Food Safety Storage Authority of India
- d) Food Storage Standard Authority of India

Q.6 Sauerkraut is _____

- a) A cauliflower b) A potato
- c) A cabbage d) A tomato

SECTION-B

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

Q.7 Expand BOD.

Q.8 Enlist the ingredients used in carbonated beverages.

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Q.9 Name the microorganisms that are responsible for food spoilage.

Q.10 Enlist various types of tea and coffee.

Q.11 Define the term hazard.

Q.12 Full form of CCP is _____

SECTION-C

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

Q.13 Define pasteurization of milk and classify its types.

Q.14 What are the effects of irradiation on food?

Q.15 Define the classification of meat.

Q.16 Classify the vegetables with suitable with examples.

Q.17 Discuss about the fish spoilage.

Q.18 Explain different types of cereal products.

Q.19 Whata do you mean by carbonated beverages and give their classification.

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