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181117

1<sup>st</sup> Year Annual Pattern (Re-app)

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 Optimum temperature range for the growth of thermophilic bacteria is \_\_\_\_\_ degree Celsius.

- a) 24-40
- b) 50-55
- c) 60-70
- d) 70-90

Q.2 pH range for low acid food is \_\_\_\_\_.

- a) Less than 3
- b) More than 4.6
- c) Less than 4.6
- d) None of the above

Q.3 Which animal milk contains maximum percentage of protein?

- a) Buffalo
- b) Cow
- c) Sheep
- d) Goat

Q.4 Protein percentage of poultry is \_\_\_\_\_.

- a) 0-5
- b) 5-10
- c) 10-15
- d) 18-25

Q.5 Protein percentage of fish is \_\_\_\_\_.

- a) 0-5                    b) 5-10  
c) 14-20                d) 25-30
- Q.6 Weak wheat flour contain \_\_\_\_\_ protein.  
a) More                  b) Less  
c) No                    d) None of the above

### Section-B

**Note:** Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Microbes those can grow without the presence of oxygen are called \_\_\_\_\_.
- Q.8 Optimum temperature range for Psychrophilic bacteria is \_\_\_\_\_.
- Q.9 Fat percentage of double toned milk is \_\_\_\_\_.
- Q.10 Full form of SMP is \_\_\_\_\_.
- Q.11 Fish lever oil is obtained by cooking the fish lever at temperature \_\_\_\_\_ degree Celsius.
- Q.12 Substitute of butter is known as \_\_\_\_\_.

### Section-C

**Note:** Short answer type Question. Attempt any Eight questions out of Ten Questions. (8x4=32)

- Q.13 Write short note on microwave heating.

- Q.14 Give the main purposes of Food irradiation.
- Q.15 Define pasteurization of milk and give its main purposes.
- Q.16 Give the names of classes of mutton.
- Q.17 What is fish flour? Give its composition.
- Q.18 Name the four chemical properties of processing water.
- Q.19 Make a list of food packaging material.
- Q.20 what is coffee? Name its types.
- Q.21 Give the name and composition of major parts of cereal grain.
- Q.22 Classify the vegetables along with examples.

### Section-D

**Note:** Long answer questions. Attempt any Two question out of Three Question. (2x8=16)

- Q.23 Describe the various food beverage available in the market.
- Q.24 Describe the various steps for processing of vegetables.
- Q.25 Give detail composition and nutritive value of fruits.