

No. of Printed Pages : 4
Roll No.....

181117

1st 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 liver oil is obtained by cooking the fish liver 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.