

**1st Year / 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 psychrophilic bacteria is \_\_\_\_\_ degree celcius.  
a) 0-5                          b) 5-10  
c) 10-15                        d) 15-20
- Q.2 pH range for high acid food is \_\_\_\_\_  
a) Less than 3                b) less than 4.6  
c) More than 10              d) None of the above
- Q.3 Which animal milk contain maximum percentage of fat?  
a) Buffalo                      b) Cow  
c) Sheep                        d) Goat
- Q.4 Protein percentage of meat is \_\_\_\_\_  
a) 0-5                         b) 5-10  
c) 10-15                        d) 15-20

Q.5 Fish consumption in India is \_\_\_\_\_ kg/capita/annum.

- a) 5
- b) 7.7
- c) 10
- d) 15

Q.6 Strong 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 require oxygen for growth are called \_\_\_\_\_

Q.8 Optimum temperature range for Thermophilic bacteria is \_\_\_\_\_

Q.9 Fat percentage of standard milk is \_\_\_\_\_

Q.10 Full form of WMP is \_\_\_\_\_

Q.11 Fish oil is rich in Vitamins \_\_\_\_\_ and \_\_\_\_\_

Q.12 \_\_\_\_\_ is used as solvent for solvent extraction of oil.

## SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Write short note on food irradiations.

Q.14 Write short note on homogenization of milk.

Q.15 Give the difference between chhana and paneer.

Q.16 Write short note on pork.

Q.17 Give the names of classification of meat.

Q.18 What is fish meal? Give its composition.

Q.19 What is tea? Name its types.

Q.20 Name the four physical properties of processing water.

Q.21 Give the four major function of food packaging.

Q.22 Make a list of ingredients used for the manufacturing of soft drinks.

## SECTION-D

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

Q.23 Give detail applications of microwave heating.

Q.24 Describe various ways to achieve food safety.

Q.25 Describe in detail the requirements of effective food packaging.