

- Q.27 Briefly explain the microbiological changes that occurred after harvesting.
- Q.28 Briefly explain the techniques used to preserve eggs.
- Q.29 Why are fruits and vegetables stored in cold storage? Briefly explain.
- Q.30 Differentiate between vibrating and oscillating conveyor?
- Q.31 List the precaution that should be taken before storage of grains.
- Q.32 Describe the different mode of transportation for meat animals?
- Q.33 Write in brief how improper storage resulted in deterioration of fruits and vegetables?
- Q.34 Describe different preparation steps of grains for storage.
- Q.35 Briefly explain methods of rodent control?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Briefly explain unit operations of post-harvest handling?
- Q.37 Define conveying system? Enlist various types of conveyors used in food industry? Explain any two with neat and clean diagram.
- Q.38 Enlist and explain different type storage structure used for grains storage?

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Roll No.

3rd Sem / Food Technology

Subject:- Handling, Transportation & Storage of Foods

Time : 3Hrs.

M.M. : 100

SECTION-A

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

- Q.1 To have greater shelf life, fruits and vegetables should be harvested at _____ stage.
 a) Optimum maturity b) Ripened
 c) Over ripened d) None
- Q.2 Which of the following is not a food processing operation.
 a) Harvesting b) Cleaning
 c) Screening d) Sorting
- Q.3 High moisture and warm climate for stored grain is responsible for;
 a) Mold growth
 b) Insect growth
 c) Increase respiration of grain
 d) All of the above
- Q.4 _____ are toxic compounds that are naturally produced by certain types of moulds
 a) Exotoxin b) Mycotoxin
 c) Endotoxin d) None of the above

- Q.5 The screw conveyors are generally used to move grains:
- Vertically
 - Horizontally
 - At 45 degree inclination
 - All are correct
- Q.6 _____ system transportation of dry bulk particulate or granular materials through a pipeline by a stream of gas.
- Pneumatic conveying
 - Bucket elevator
 - Chain conveying
 - All of above
- Q.7 Which of the following is a factor that affects the storage stability of food?
- Type of raw material used
 - Quality of raw material used
 - Method/ effectiveness of packaging
 - All of the mentioned above
- Q.8 Rodents can be controlled by
- Poison baits
 - Rats-traps
 - Biological method
 - All of the above
- Q.9 Air cell in eggs present on
- Broad end
 - Top end
 - Centre
 - none of the above
- Q.10 FCI stands for:
- Foreign Co-operation with India
 - Food Corporation of India
 - Fosilse Corporation of India
 - Food coming of India

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SECTION-B

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

- Q.11 Two types of conveyors.
- Q.12 Two types of post-harvest changes in food.
- Q.13 Two types of storage facilities.
- Q.14 Two reason for rotting of fruits.
- Q.15 The process of evaluating the quality of egg is _____
- Q.16 The technique to draw a sample is called _____
- Q.17 Define dry storage.
- Q.18 Hydraulic conveyors are used to transport materials for distances.(long/ Short)
- Q.19 DFD stands for _____.
- Q.20 Examination of carcass immediately after slaughtering of animal is called _____.

SECTION-C

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

- Q.21 What is infestation? How can it be controlled?
- Q.22 Discuss requirements for Cold Storage facilities of fruits and vegetables?
- Q.23 What are the objectives of ante-mortem examination of meat animal?
- Q.24 Write down the steps involved in the storage of fruits and vegetables?
- Q.25 What are the different modes of transportation of milk?
- Q.26 Discuss the losses occurred after harvesting.

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