



- Q.5 Grapes are rich in  
 a) Citric acid                      b) Ascorbic acid  
 c) Tartaric acid                  d) Mallic acid
- Q.6 The optimum temperature of growth of thermophilic bacteria is  
 a) 35°C                              b) 45°C  
 c) 55°C                              d) 75°C
- Q.7 Drying rate is influenced by  
 a) Surface area                  b) Air velocity  
 c) RH                                  d) All of these
- Q.8 "Climbing" a term related to  
 a) Freezing                        b) Canning  
 c) Fermentation                d) Drying
- Q.9 Vitamin C and Vitamin E, BHA and BHT, and sulfites are all  
 a) Flavour enhancer  
 b) Antimicrobial agent  
 c) Incidental food agent  
 d) Antioxidants
- Q.10 The pasteurization process was named after \_\_\_\_\_  
 a) Louis Pasteur  
 b) Charles Chamberland  
 c) Nicolas Appert  
 d) Clarence Birdseye

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## SECTION-B

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

- Q.11 Define food?
- Q.12 What is the full form of LTLT?
- Q.13 What is the common name of Ascorbic Acid?
- Q.14 Before drying, vegetables should be \_\_\_\_\_ (blanched/sterilized)?
- Q.15 Name any 2 Class II preservative?
- Q.16 Quick freezing of food products small type of ice-crystals. (True/False)
- Q.17 What is full form of MSG?
- Q.18 What is full form of IMF?
- Q.19 HTST is carried out at \_\_\_\_\_ temperature
- Q.20 Immersion freezing is the type of freezing \_\_\_\_\_.

## SECTION-C

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

- Q.21 Define Jam? Draw the neat and clean flow chart of processing of Jam?
- Q.22 Classify the food on the basis of pH and origin?
- Q.23 Differentiate between slow and fast freezing?
- Q.24 What are the ingredients that preserve pickle? Explain their action?
- Q.25 Explain any one method of food preservation?

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