

- Q.28 Give working principle of bucket elevators ?
  - Q.29 How the pests can make the food unfit for consumption.
  - Q.30 What factors should keep in mind for selecting different conveying systems ?
  - Q.31 Give different factors which affect the quality and shelf life of milk ?
  - Q.32 Describe packaging of eggs ?
  - Q.33 What are the storage requirement for grains?
  - Q.34 How mishandling and transportation of meat animal affects the quality of meat ?
  - Q.35 Discuss the importance of handling , transportation and storage of food ?

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 What are the various post-harvest changes in foods ?  
Explain

Q.37 Describe in detail the indoor and outdoor grains storage structure ?

Q.38 What are the objectives of pre-slaughter handling ?  
Explain the procedure of pre-slaughter handling of meat animals ?

No. of Printed Pages : 4 181135/121135/031135  
Roll No. ....

3rd Sem / Food Technology  
Subject:- Handling , Transportation and Storage of Foods

Time : 3Hrs. M.M. : 100

M.M. : 100

## **SECTION-A**

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

- Q.1 \_\_\_\_\_ in terms of physical quantity meaning reduction in weight and volume can be measured.

a) Quantitative loss      b) Qualitative Loss

c) Major Loss              d) Minor Loss

Q.2 What are the different egg grades?

a) A,B,C                  b) A,AA,AB

c) A,B,CC                d) AA,A,B

Q.3 Any grass cultivated for the edible components of its grain , composed of the endosperm,germ, and bran is known as :

a) pulses                  b) Oilseeds

c) Cereals                d) All of the above

Q.4 The act or cost of moving , storing , or packaging goods is known as :

a) Handling                b) Caring

c) Threshing              d) None of the above

- Q.5 How much grain is contaminated by rodent of own actual weight ?  
 a) Ten times              b) Twenty times  
 c) Thirty times            d) Fifty times
- Q.6 After death of animal, actin and myosin forms stiffness to the muscle which is known as  
 a) Tenderization          b) Rigor mortis  
 c) Ageing                 d) Curing
- Q.7 The cost of mechanical drying per unit of grain as compared to sun drying is :  
 a) High  
 b) Low  
 c) No significant difference  
 d) Exactly same
- Q.8 A screw conveyor has :  
 a) Triangular trough  
 b) U-shape trough  
 c) V-shape trough  
 d) Trapezoidal shape trough
- Q.9 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.10 Which method of chilling is less expensive, simple and suited for small scale operation ?  
 a) Can cooling            b) Can immersion  
 c) Surface cooler        d) Tubular cooler

## SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Define Disintegration ?  
 Q.12 Define material handling ?  
 Q.13 Define Sorting ?  
 Q.14 Define Dehydration ?  
 Q.15 Transport used for transporting vegetable ?  
 Q.16 Two reason for rotting of fruits ?  
 Q.17 Define mixing ?  
 Q.18 Define mycotoxins ?  
 Q.19 Full form of CAS.  
 Q.20 The causes of post-harvest losses are \_\_\_\_\_.

## SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Write the advantages of modern grain storage structure ?  
 Q.22 Explain 'can' immersion 'and' surface cooler' method of milk cooling?  
 Q.23 Explain the working principle and maintenance of chain conveyor.  
 Q.24 Explain egg candling ?  
 Q.25 Briefly explain chemical changes in foods after harvesting ?  
 Q.26 Briefly explain how insect infestation can be prevented ?  
 Q.27 Briefly explain methods of rodent control.