

SECTION-D

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

- Q.23 Explain scope & importance of handling, transportation and storage of food and food products?
- Q.24 Enlist various types of storage structure of grains. Explain improved type storage structure in detail?
- Q.25 Define meat? Explain anti-mortem and post-mortem examination of animals?

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Roll No.

221121

2nd Sem / Food Technology

Subject : Handling, Transportation & Storage of Foods

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 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.2 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.3 What is the recommended temperature for the storage of milk?
- a) 8°C
 - b) 10°C
 - c) 5°C
 - d) 2°C

Q.4 What are the different egg grades?

- a) A, B, C
- b) A, AA, AB
- c) A, B, CC
- d) A, AA, B

Q.5 The intrinsic parameters are part of food like ____.

- a) Water activity
- b) pH
- c) Nutrient Content
- d) All of the above

Q.6 _____ 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

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Drying is the removal of _____ from food materials.

Q.8 In mycotoxins "myco" means _____.

Q.9 Any change that renders food unfit for human consumption is called _____.

Q.10 Examination of carcass immediately after slaughtering of animal is called _____.

Q.11 Cold storage is used for fruits and vegetables /grains?

Q.12 Give one example of solid-solid disintegration.

SECTION-C

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

Q.13 Write a short note on "Post-harvest Losses"?

Q.14 Difference between dry storage and cold storage?

Q.15 Enlist various unit operations of post harvest handling.

Q.16 Draw neat and clean diagram of screw conveyor and explain its working?

Q.17 Define Grains? Explain the process of preparation of grains for storage?

Q.18 Explain candling process of egg?

Q.19 Explain the pre-cooling process of milk?

Q.20 Explain causes of spoilage of grains?

Q.21 Draw processing flow chart for handling, transportation and storage of fruits and vegetables?

Q.22 Write a short note on Infestation Control?