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Roll No.....

221114

1st Sem / Food Technology
Sub : Basics of Food Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Protein helps us in
a) Body building b) Making skin soft
c) Building immunity d) None of these
- Q.2 Microorganism is grown in the presence of oxygen are called _____.
a) Aerobic b) Anaerobic
c) Facultative d) Both A & C
- Q.3 What is the full form of TDT?
a) Thermal death curve
b) Temperature decreased content
c) Thermally detection column
d) None
- Q.4 which one is the components of the refrigeration system.
a) Compressor b) Condenser
c) Evaporator d) All of the above

- Q.5 Fishes are rich in vitamin?
a) A b) D
c) B d) Both A & B
- Q.6 Gas involved in carbonated beverages is _____
a) Oxygen b) Carbon dioxide
c) Organ d) None of the above

Section-B

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

- Q.7 What are the types of water in food?
- Q.8 Drying means _____.
- Q.9 Time Temperature combination for HTST is _____.
- Q.10 Pork is the meat obtained from _____.
- Q.11 Name the major food packaging materials.
- Q.12 Classify the beverages.

Section-C

Note: Short answer type Question. Attempt any Eight questions out of Ten Questions. (8x4=32)

- Q.13 Write down the name of various types of vitamins.
- Q.14 What are the major causes of food deterioration?
- Q.15 Write short note on thermal death curve.
- Q.16 What is frozen storage?

- Q.17 List of various classes of meat.
- Q.18 Classify the poultry.
- Q.19 Define fruits and classify it.
- Q.20 Give the nutritional importance of fiber.
- Q.21 Define the term mixing. Enlist the types of mixers that are used.
- Q.22 What is the difference between evaporation and drying.

Section-D

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

- Q.23 Describe the various activities of food technologists?
- Q.24 Describe about various unit operations involved in food processing.
- Q.25 Describe packaging. What are the functions of food packaging?