

- Q.26 Define ante-mortem examination and its principles of judgement?

Q.27 Briefly explain about mycotoxins.

Q.28 Define egg. Explain the candling process of eggs.

Q.29 Explain the storage process of eggs?

Q.30 How can grains be prevented from spoilage?

Q.31 Give different factors which affect the quality and shelf life of milk.

Q.32 Write a brief note on infestation control in grains.

Q.33 What are the physiological changes that occur after harvesting?

Q.34 Write the various steps involved in storage of grains?

Q.35 Write the advantages of modern grain storage structure?

## **SECTION-D**

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

- Q.36 What are the various unit operations of post harvest handling?

Q.37 Write a note on different conveying systems.

Q.38 Describe the various preparations of grains for storage. What are the various storage requirements? Explain.

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3rd Sem.

**Branch : Food Technology**

## **Sub: Handling, Transportation & Storage of Foods**

**Time : 3 Hrs.**

M.M. : 100

## **SECTION-A**

**Note: Multiple type Questions. All Questions are compulsory. (10x1=10)**

- Q.1 The most scientific method of slaughtering is

  - a) Kosher
  - b) Jatka
  - c) Halal
  - d) None

Q.2 Aflatoxin is produced by

  - a) Aspergillus sp.
  - b) Fusarium sp.
  - c) Salmonella sp.
  - d) Streptococcal sp.

Q.3 Rodent, micro-organism, moths and termites are examples of

  - a) Impact hazard
  - b) Climate hazard
  - c) Biological hazard
  - d) All of the above

Q.4 Shelf life of food refers to the expected time a food

  - a) Will retain optimum color, texture and nutritive value
  - b) Resist microbial spoilage
  - c) Can be stored at room temperature
  - d) Remain fit to eat

- Q.5 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.6 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.7 What are the different egg grades?

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

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 Safe storage moisture level of grain crop is generally below the range of:

  - a) 4 to 6%
  - b) 8 to 9%
  - c) 10 to 11%
  - d) 12 to 13%

## **SECTION-B**

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



## **SECTION-C**

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

- Q.21 Write in brief how improper storage resulted in deterioration of fruits and vegetables?

Q.22 What are the causes of spoilage of food grains?

Q.23 What factors should keep in mind for selecting different conveying systems.

Q.24 Write a brief note on pre-slaughter handling of meat animals.

Q.25 Describe different preparation steps of grains for storage.