

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. $(2 \times 8 = 16)$

- Q.23 What are the objectives of pre-slaughter handling? Explain the procedure of pre-slaughter handling of meat animals?
- Q.24 Enlist and explain different type storage structure used for grains storage?
- Q.25 Explain different methods used for pre-cooling of milk.

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Roll No.

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2nd Sem / Food Technology

Subject:- Handling, Transportation & Storage of Foods

Time : 3Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory $(6 \times 1 = 6)$

- Q.1 _____ is the examination of the contents of the eggs using a shielded light in a darkened area.
- a) Candling
 - b) Thermo Stabilization
 - c) Cleaning
 - d) Both a and b
- Q.2 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%
- Q.3 SOP stands for
- a) Standard Operating Procedure
 - b) Small outline package
 - c) Standard of practice
 - d) None of the above

Q.4 Which are the types of post-harvest changes in foods:

- a) Physiological
- b) Biochemical
- c) Microbiological
- d) All of the above

Q.5 Rodent, microorganisms, termites are example of:

- a) Impact hazard
- b) Climatic hazard
- c) Biological hazard
- d) all of the above

Q.6 In India, the eggs are graded according to:

- a) Weight
- b) Shell Colour
- c) Shape
- d) Yolk Colour

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 DFD stands for _____.

Q.8 Air cell is located at the _____ end of egg.

Q.9 The technique to draw a sample is called _____.

Q.10 Which are the types of traditional storage structure for grains? (Shallow bins/Mud Kothi)

Q.11 Enlist any four unit operation for food processing?

Q.12 Two types of conveyors

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Write a brief note on mycotoxin?

Q.14 What are the causes of spoilage of food grains?

Q.15 How grading done in egg?

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

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

Q.18 Enlist different conveying system?

Q.19 How is rigor mortis developed in slaughtered animals?

Q.20 Draw processing flow chart for handling, transportation and storage of fruits and vegetables.

Q.21 Define separation and heating processes?

Q.22 Tabulate modes of milk transportation with conveying capacity?