

- Q.20 List the measures to be taken to prevent and control food deterioration.
- Q.21 Summarize the role of plate type heat exchangers for milk pasteurization
- Q.22 Discuss the specifications that must be specified while labeling the food.

SECTION-D

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

- Q.23 Tell the utility of following methods in food technology
- Winnowing
 - Tempering
 - Winterization
 - Deodorization
- Q.24 Analyze the composition of sea foods and explain their nutritive values in detail.
- Q.25 Discuss the different methods for preservation of food. Outline the principle involved too.

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1st Year / Food Tech.

Subject : Basics of Food Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 Green tea is healthier as compared to black tea as it contains
- High amount of polyphenols
 - Does not require any sweetener
 - Rich in theaflavins
 - None
- Q.2 The objective of heating milk at 65 degree centigrade before homogenization is to inactive
- Glucose oxidase
 - Lipase
 - Invertase
 - Lactase
- Q.3 Baking powder used in baking act as
- Antimicrobial agent
 - Anticaking agent
 - Leavening agent
 - All

(60)

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- Q.4 One of the following does NOT constitute 90% of dry weight of any food?
- a) Carbohydrates b) Fibers
c) Proteins d) Fats
- Q.5 If proper wrapping of meat is not done before freezing
- a) Freezer burn may occur
b) Extreme toughening of meat may occur
c) Development of lipid oxidation may occur
d) All
- Q.6 Commonly used preservative in tomato sauce is
- a) Sodium Sulphite b) Potassium sulphate
c) Sodium benzoate d) Potassium sorbate

SECTION-B

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

- Q.7 Give the full form of GRAS
- Q.8 Eggs are separated from spoiled eggs by the method known as _____
- Q.9 Critical ingredients for making chocolates include?
- Q.10 Brewed coffee and quality juice products are dehydrated by _____

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- Q.11 Define the term Thawing
- Q.12 How will you describe Milk fat in a single sentence?

SECTION-C

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

- Q.13 Discuss the importance of coloring agent for fermented foods.
- Q.14 Define the terms
- a) Minimally processed products
b) Blanching
- Q.15 List the different types of hazards affecting food
- Q.16 Tell the importance of dietary fibers in cereals. Name the operating process required to reduce fibers in cereals.
- Q.17 "Packaging material should have sanitary precautions and agriculture materials should be sterilized" Interpret the statement
- Q.18 Describe the methods to process cocoa beans for preparation of chocolates.
- Q.19 Differentiate between heat preservation and cold preservation.

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