

- Q.19 Define unit operations? Enlist various unit operations used in food industry?
- Q.20 Explain ante-mortem examination of meat animal?
- Q.21 Write the steps for scope and importance of handling, transportation and storage of foods?
- Q.22 Enlist various types of spoilage of fruits and vegetables?

### SECTION-D

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

- Q.23 Define Milk? Explain the collection and pre-cooling system of milk?
- Q.24 Explain post-harvest changes in foods in detail?
- Q.25 Define conveying system? Enlist various types of conveyors used in food industry? Explain any two with neat and clean diagram.

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### 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 Which of the following application is a belt conveyor used for?
- Material transportation over long distances
  - Material transportation within premises
  - Material transportation for processing
  - All of the above
- Q.2 The egg "white" is actually called the \_\_\_\_\_
- Albumen
  - Shell
  - Chalaza
  - Yolk
- Q.3 Which of the equipment is used for chilling of milk in dairy?
- Refrigerator
  - Freezer
  - Dry ice
  - Plate heat exchanger

- Q.4 The main types of mechanical damages are
- Cuts
  - Compression/rubbing
  - Impacts
  - All of the above
- Q.5 Relative humidity generally recommended for the storage of fruits is
- 70-80%
  - 90-100%
  - 85-95%
  - less than 70%
- Q.6 Safe storage moisture level of grain crop is generally below the range of:
- 4 to 6 %
  - 40-50%
  - 80-90%
  - 10-13%

### SECTION-B

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

- Q.7 A silo is a structure used for storing \_\_\_\_\_. (grains/Fruits)
- Q.8 \_\_\_\_\_ refers to the process of removing moisture by artificial heat under controlled conditions (temperature, humidity, and airflow)

- Q.9 Fresh fruits, and vegetables as apples, oranges and carrots, keep best at temperature \_\_\_\_\_. (Below freezing / Above freezing)
- Q.10 Stages of post harvest losses are harvesting, packaging and transportation. (True/False)
- Q.11 \_\_\_\_\_ are low molecular weight natural products produced by molds that are toxic to vertebrates in low concentrations.
- Q.12 Pneumatic Conveyors are used for conveying \_\_\_\_\_. (powdered material / Heavy material)

### SECTION-C

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

- Q.13 Enlist various types of storage structure used for grains?
- Q.14 Define egg? Explain grading process of eggs?
- Q.15 Write a short note on pre-slaughter handling of meat animals?
- Q.16 Explain storage process of eggs?
- Q.17 How grains can be prevented from spoilage?
- Q.18 Write a short note on mycotoxins?