

Q.24 What are the various modes of heat transfer ?  
Explain.

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Q.25 Explain the milk processing steps in detail.

**1st Sem / Food Technology**  
**Subject : Basic of food Technology**

Time : 3 Hrs.

M.M. : 60

**SECTION-A**

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

- Q.1 Which of the following is NOT a fat-soluble vitamin  
a) Vitamin D                  b) Vitamin K  
c) Vitamin C                  d) Vitamin A
- Q.2 Excessive intake of calcium in our diet results in \_\_\_\_\_.  
a) stroke                  b) Diarrhea  
c) Constipation                  d) Kidney Stone
- Q.3 Which of the following are the major functions of carbohydrates ?  
a) Storage  
b) Structural framework  
c) Transport materials  
d) Both a and b

**Q.4** What are the total soluble solids of fruit syrup ?

- a) 65%
- b) 75%
- c) 55%
- d) 45%

**Q.5** The major ingredients of carbonated soft drink in addition to water is

- a) CO<sub>2</sub>
- b) Sugar
- c) Flavoring
- d) All of the above

**Q.6** Which of the following has the largest particle size in milk ?

- a) Casein molecules
- b) Lactose
- c) Minerals
- d) Fat globules

### **SECTION-B**

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

**Q.7** Write two nutritional importance of water.

**Q.8** Enlist the types of fiber.

**Q.9** Full form of SNF is \_\_\_\_\_.

**Q.10** Enlist the types of tea.

**Q.11** Syrup is prepared from \_\_\_\_\_ and \_\_\_\_\_.

**Q.12** Name the radiations used for irradiation of food.

### **SECTION-C**

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

**Q.13** Describe the characteristics of food industry.

**Q.14** Explain thermal death curve.

**Q.15** What is microwave heating ? Give its applications ?

**Q.16** What are the requirements of effective food packaging?

**Q.17** What are the steps involved in cleaning in food industry?

**Q.18** Write the difference between refrigeration and freezing.

**Q.19** Define various classes of poultry.

**Q.20** Give the nutritional value of vegetables.

**Q.21** What are the various quality factors of food ?

**Q.22** Explain the concept of heat exchanging ?

### **SECTION-D**

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

**Q.23** Explain about various food constituents of food in detail.