Q.26 Draw a flow chart for handling procedure of fruits.
Q.27 Explain the effect of rough handling of milk on milk quality.
Q.28 Briefly explain the techniques used to preserve eggs.
Q.29 Describe the procedure of egg candling.
Q.30 Why are fruits and vegetables stored in cold storage? Briefly explain.
Q.31 List the preventive measures to control insect infestation in stored grains.
Q.32 Tabulate the storage requirements for cauliflower, potato and tomato.
Q.33 Differentiate between vibrating and oscillating conveyor.
Q.34 Explain the term perishable, semi perishable and non perishable foods with example.
Q.35 List the precaution that should be taken before storage of grains.

SECTION-D

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

Q.36 Explain the methods of milk cooling. Highlight merits and demerits of each method.
Q.37 Describe in detail the indoor and outdoor grains storage structure.
Q.38 With the help of neat diagram, explain the working of bucket elevator.

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3rd Sem / Branch : Food Technology
Subject:- Handling, Transportation and Storage of Foods

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

Q.1 Method of conveying granular materials with high speed of air current is called as_____
a) Belt conveyor
b) Screw conveyor
c) Pneumatic conveyor
d) Bucket elevator

Q.2 How much grain is contaminated by rodent of own actual weight?
a) Ten times b) Twenty times
c) Thirty times d) Fifty times

Q.3 Pusa bin storage structure , which is
a) Made of plastic
b) Made of cow dung
c) Made of cement
d) Made of katcha brick with moisture proof film

Q.4 Temperature at which fruits and vegetables are kept in cold storage

a) 0-12°C b) -1 to -2°C
c) 5-20°C d) 10-17°C

Q.5 In order to restrict the growth of microorganisms in raw milk it should be immediately cooled to
a) 5°C b) 10°C
c) 15°C d) 20°C

Q.6 To have greater shelf life, fruits and vegetables should be harvested at
a) Optimum maturity b) Ripened stage
c) Over ripened stage d) Optimum color stage

Q.7 Grading refers to
a) Cleaning of products
b) Washing of products
c) Classification of cleansed products according to commercial value
d) None of these

Q.8 After death of animal, actin and myosin forms stiffness to the muscle which is known as
a) Tenderization b) Rigor mortis
c) Ageing d) Curing

Q.9 Conveyors are primarily used for_____movement
a) Horizontal b) Vertical
c) Inclined d) All of the above

Q.10 Vibration, compression, racking and piercing are example of
a) Impact hazard b) Climatic hazard
c) Biological hazard d) All of the above

SECTION-B

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

Q.11 Hydraulic conveyors are used to transport materials for_____distances. (long/short)

Q.12 Mycotoxins produced by moulds such as *Aspergillus flavous* and A. *parasiticus* are_____(Aflatoxin)

Q.13 Drying is the removal of____from food materials.

Q.14 Method in which non conventional energy sources are used to remove moisture is called_____

Q.15 In mycotoxins "myco" means_____

Q.16 DFD stands for_____

Q.17 CAS stands for_____

Q.18 Bandicoot bengalensis is a species of_____

Q.19 Any change that renders food unfit for human consumption is called_____

Q.20 Examination of carcass immediately after slaughtering of animal is called_____

SECTION-C

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

Q.21 Briefly explain about mycotoxins.

Q.22 Briefly explain the causes of spoilage of food grain.

Q.23 Discuss the losses occurred after harvesting.

Q.24 Briefly explain different mode of meat animal transportation.

Q.25 Briefly explain the microbiological changes that occurred after harvesting.