

- Q.28 Give working principle of bucket elevators ?
- Q.29 How the pests can make the food unfit for consumption.
- Q.30 What factors should keep in mind for selecting different conveying systems ?
- Q.31 Give different factors which affect the quality and shelf life of milk ?
- Q.32 Describe packaging of eggs ?
- Q.33 What are the storage requirement for grains?
- Q.34 How mishandling and transportation of meat animal affects the quality of meat ?
- Q.35 Discuss the importance of handling , transportation and storage of food ?

SECTION-D

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

- Q.36 What are the various post-harvest changes in foods ? Explain
- Q.37 Describe in detail the indoor and outdoor grains storage structure ?
- Q.38 What are the objectives of pre-slaughter handling ? Explain the procedure of pre-slaughter handling of meat animals ?

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Roll No.

3rd Sem / 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 _____ in terms of physical quantity meaning reduction in weight and volume can be measured.
- a) Quantitative loss b) Qualitative Loss
- c) Major Loss d) Minor Loss
- Q.2 What are the different egg grades?
- a) A,B,C b) A,AA,AB
- c) A,B,CC d) AA,A,B
- Q.3 Any grass cultivated for the edible components of its grain , composed of the endosperm,germ, and bran is known as :
- a) pulses b) Oilseeds
- c) Cereals d) All of the above
- Q.4 The act or cost of moving , storing , or packaging goods is known as :
- a) Handling b) Caring
- c) Threshing d) None of the above

- Q.5 How much grain is contaminated by rodent of own actual weight ?
 a) Ten times b) Twenty times
 c) Thirty times d) Fifty times
- Q.6 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.7 The cost of mechanical drying per unit of grain as compared to sun drying is :
 a) High
 b) Low
 c) No significant difference
 d) Exactly same
- Q.8 A screw conveyor has :
 a) Triangular trough
 b) U-shape trough
 c) V-shape trough
 d) Trapezoidal shape trough
- Q.9 High moisture and warm climate for stored grain is responsible for :
 a) Mold growth
 b) Insect growth
 c) Increase respiration of grain
 d) All of the above
- Q.10 Which method of chilling is less expensive, simple and suited for small scale operation ?
 a) Can cooling b) Can immersion
 c) Surface cooler d) Tubular cooler

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SECTION-B

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

- Q.11 Define Disintegration ?
 Q.12 Define material handling ?
 Q.13 Define Sorting ?
 Q.14 Define Dehydration ?
 Q.15 Transport used for transporting vegetable ?
 Q.16 Two reason for rotting of fruits ?
 Q.17 Define mixing ?
 Q.18 Define mycotoxins ?
 Q.19 Full form of CAS.
 Q.20 The causes of post-harvest losses are _____.

SECTION-C

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

- Q.21 Write the advantages of modern grain storage structure ?
 Q.22 Explain 'can' immersion 'and' surface cooler' method of milk cooling?
 Q.23 Explain the working principle and maintenance of chain conveyor.
 Q.24 Explain egg candling ?
 Q.25 Briefly explain chemical changes in foods after harvesting ?
 Q.26 Briefly explain how insect infestation can be prevented ?
 Q.27 Briefly explain methods of rodent control.

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