

No. of Printed Pages : 4

181117

Roll No. ....

**1st Year / Branch: Food Technology**

**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 What is the method of preparing good that uses dry heat, normally in an oven?

- a) Baking                                      b) Grilling
- c) Steaming                                      d) Frying

Q.2 Alcohol content of beer is-

- a) 3-5%                                      b) 4-6%
- c) 5-7%                                      d) 6-8%

Q.3 Which of the following is must in food labeling?

- a) Name                                      b) Standard specification
- c) Place of origin                                      d) All of the above

Q.4 Which of the following is not added to the water to make refreshment beverages?

- a) Sugar                                      b) Flavoring agents
- c) Carbon dioxide                                      d) Chemicals

- Q.5 Which of the following is used to pack carbonated soft drinks?
- a) HDPE                                      b) PET  
c) PS    d) PVC
- Q.6 Which of the following is produced by fermentation of milk?
- a) Yogurt                                      b) Sauerkraut  
c) Tempeh                                      d) Kombucha

### Section-B

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

- Q.7 Expand COD.
- Q.8 Different between cereals and legumes.
- Q.9 Color of green leafy vegetable is due to \_\_\_\_\_ pigment.
- Q.10 Classify the microorganisms on the basis of temperature requirements.
- Q.11 Name the ingredients used in chocolate confectionery.
- Q.12 What is food safety?

### Section-C

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

- Q.13 Define sterilization of milk and give its main purposes.

- Q.14 What are the main parts of cereals grains?
- Q.15 Define the classification of poultry.
- Q.16 What are the various functions of fats and oils in food?
- Q.17 Discuss about the liquid milk products.
- Q.18 What are the manufacturing steps of carbonated beverages?
- Q.19 Classify the fruits with suitable examples.
- Q.20 What are the benefits of Ohmic heating?
- Q.21 Give the various functions of food packaging.
- Q.22 What do you mean by confectionery and give its classification?

### Section-D

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

- Q.23 What is food fermentation and what factors affect fermentation?
- Q.24 Explain the processing steps of fruits and vegetables in detail.
- Q.25 Explain different types of coffee and tea in detail.