

**1st Year / 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 Cutting of vegetables and fruits into cubes is known as  
a) Cubing                      b) milling  
c) Grinding                  d) Dicing
- Q.2 The objective of heating milk at 65 degree centigrade before homogenization is to inactivate  
a) Glucose oxidase      b) Lipase  
c) Invertase                d) Lactase
- Q.3 The major protein in corn is:  
a) Oryzenin                b) Glutenin  
c) Hordenin                d) Zein
- Q.4 Heating of food is done for:  
a) Flavor development  
b) Inactivate toxic elements  
c) Destroy microorganisms  
d) All

- Q.5 Most commonly used cryogenic liquid is:
- Liquid carbon dioxide
  - Freon 12
  - Liquid Helium
  - Liquid nitrogen
- Q.6 A curd called Tofu is obtained from:
- Moth bean
  - Kidney bean
  - Soya bean
  - Cluster bean

### SECTION-B

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

- Q.7 The term PVA in packaging stands for \_\_\_\_\_
- Q.8 Tell the component of fruit acting as antioxidant
- Q.9 Define the term "Pasteurization"
- Q.10 Tell why poor quality eggs floats in water?
- Q.11 Interpret the term "Working" in butter making
- Q.12 Interpret the term "Climacteric fruits"

### SECTION-C

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

- Q.13 Discuss the various types of preservatives used in fermented food.
- Q.14 Tabulate the nutritional importance of at least four oils.

- Q.15 Summarize the role of food industries in maintaining the quality of food
- Q.16 Discuss the packaging of fresh and processed food
- Q.17 Classify the milk products into different categories
- Q.18 Outline the different steps involved in processing of vegetables
- Q.19 Discuss the role of microorganisms in preparation of fermented products
- Q.20 Give full form of:
- FSS
  - FPO
  - FSSAI
  - FAO
- Q.21 List the parameter on which principles of food irradiation are based upon.
- Q.22 Analyze the outcomes after tempering step in chocolates.

### SECTION-D

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

- Q.23 Tell the utility of following methods in food technology:
- Degumming
  - Bleaching
  - Fermentation
  - Freezing
- Q.24 Describe in detail:
- Milling of grains
  - Dehydration of fruits
- Q.25 Analyze the composition of cereals and legumes and explain their nutritive values in detail.