

- Q.19 Define unit operations? Enlist various unit operations used in food industry?
- Q.20 Explain ante-mortem examination of meat animal?
- Q.21 Write the steps for scope and importance of handling, transportation and storage of foods?
- Q.22 Enlist various types of spoilage of fruits and vegetables?

SECTION-D

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

- Q.23 Define Milk? Explain the collection and pre-cooling system of milk?
- Q.24 Explain post-harvest changes in foods in detail?
- Q.25 Define conveying system? Enlist various types of conveyors used in food industry? Explain any two with neat and clean diagram.

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2nd Sem. / Food Technology
Subject : Handling, Transportation & Storage of Foods

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 Which of the following application is a belt conveyor used for?
a) Material transportation over long distances
b) Material transportation within premises
c) Material transportation for processing
d) All of the above
- Q.2 The egg "white" is actually called the _____
a) Albumen b) Shell
c) Chalaza d) Yolk
- Q.3 Which of the equipment is used for chilling of milk in dairy?
a) Refrigerator b) Freezer
c) Dry ice d) Plate heat exchanger

- Q.4 The main types of mechanical damages are
 a) Cuts
 b) Compression/rubbing
 c) Impacts
 d) All of the above
- Q.5 Relative humidity generally recommended for the storage of fruits is
 a) 70-80% b) 90-100%
 c) 85-95% d) less than 70%
- Q.6 Safe storage moisture level of grain crop is generally below the range of:
 a) 4 to 6 % b) 40-50%
 c) 80-90% d) 10-13%

SECTION-B

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

- Q.7 A silo is a structure used for storing _____. (grains/Fruits)
- Q.8 _____ refers to the process of removing moisture by artificial heat under controlled conditions (temperature, humidity, and airflow)

- Q.9 Fresh fruits, and vegetables as apples, oranges and carrots, keep best at temperature _____. (Below freezing / Above freezing)
- Q.10 Stages of post harvest losses are harvesting, packaging and transportation. (True/False)
- Q.11 _____ are low molecular weight natural products produced by molds that are toxic to vertebrates in low concentrations.
- Q.12 Pneumatic Conveyors are used for conveying _____. (powdered material / Heavy material)

SECTION-C

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

- Q.13 Enlist various types of storage structure used for grains?
- Q.14 Define egg? Explain grading process of eggs?
- Q.15 Write a short note on pre-slaughter handling of meat animals?
- Q.16 Explain storage process of eggs?
- Q.17 How grains can be prevented from spoilage?
- Q.18 Write a short note on mycotoxins?