

Q.24 What are the various modes of heat transfer ?
Explain.

Q.25 Explain the milk processing steps in detail.

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Roll No.

1st Sem / Food Technology

Subject : Basic of food Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Which of the following is NOT a fat-soluble vitamin

- a) Vitamin D b) Vitamin K
- c) Vitamin C d) Vitamin A

Q.2 Excessive intake of calcium in our diet results in _____.

- a) stroke b) Diarrhea
- c) Constipation d) Kidney Stone

Q.3 Which of the following are the major functions of carbohydrates?

- a) Storage
- b) Structural framework
- c) Transport materials
- d) Both a and b

- Q.4 What are the total soluble solids of fruit syrup ?
- a) 65% b) 75%
c) 55% d) 45%
- Q.5 The major ingredients of carbonated soft drink in addition to water is
- a) CO₂ b) Sugar
c) Flavoring d) All of the above
- Q.6 Which of the following has the largest particle size in milk ?
- a) Casein molecules b) Lactose
c) Minerals d) Fat globules

SECTION-B

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

- Q.7 Write two nutritional importance of water.
- Q.8 Enlist the types of fiber.
- Q.9 Full form of SNF is _____.
- Q.10 Enlist the types of tea.
- Q.11 Syrup is prepared from _____ and _____.
- Q.12 Name the radiations used for irradiation of food.

SECTION-C

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

- Q.13 Describe the characteristics of food industry.
- Q.14 Explain thermal death curve.
- Q.15 What is microwave heating ? Give its applications ?
- Q.16 What are the requirements of effective food packaging?
- Q.17 What are the steps involved in cleaning in food industry ?
- Q.18 Write the difference between refrigeration and freezing.
- Q.19 Define various classes of poultry.
- Q.20 Give the nutritional value of vegetables.
- Q.21 What are the various quality factors of food ?
- Q.22 Explain the concept of heat exchanging ?

SECTION-D

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

- Q.23 Explain about various food constituents of food in detail.