

No. of Printed Pages : 4
Roll No.

189221

2nd Sem, Level 3 / Food Processing
Subject : Introduction to Food Processing

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Multiple Choice questions. All questions are compulsory. (5x1=5)

Q.1 Treatment of fruits and vegetables with boiling water for short period, followed by cooling is called as ____

- a) Dehydration b) Blanching
- c) Pasteurizations d) Thawing

Q.2 _____ is a type of pickled cabbage

- a) Canned vegetable b) Sauerkraut
- c) Acidic pickle d) Cabbage chutney

Q.3 The preservation of food in common salt or in vinegar is known as _____

- a) Fermentation b) Pickling
- c) Pickle d) Salting

Q.4 Which is a process of removing moisture from foods by sublimation?

- a) Freeze drying b) Roller drying
c) Spray drying d) Puff drying

Q.5 The process of heating food by use of electric current is known as _____

- a) Sterilization b) Pasteurization
c) Ohmic heating d) All of the above

SECTION-B

Note: Objective type questions. All questions are compulsory. (5x1=5)

Q.6 Irradiation is also known as _____

Q.7 The fermented product obtained from cabbage is called as _____

Q.8 Chemical compounds that give a tart, sour or acidic flavour to foods _____

Q.9 Natural or artificial substances that prevent or delay oxidation _____

Q.10 The process that removes / Kills or deactivates all forms of life in or on a specific surface.

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SECTION-C

Note: Short answer type questions. Attempt any six questions out of Eight questions. (6x5=30)

Q.11 Explain various types of food spoilage.

Q.12 Briefly explain about perishable, semi perishable and non perishable food with suitable examples.

Q.13 Explain about freezing and its types.

Q.14 Explain different methods of high temperature preservation.

Q.15 Highlight the advantages and disadvantages of pasteurization.

Q.16 Explain about fermentation and its types.

Q.17 Briefly explain about duo-trio test and triangle test.

Q.18 Explain the role of chemical preservatives in food preservation.

SECTION-D

Note: Long answer type questions. Attempt any one questions out of two questions. (1x10=10)

Q.19 Explain different methods of food preservation.

Q.20 Explain the steps involved in canning of fruits.

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