

- Q.27 Briefly explain the microbiological changes that occurred after harvesting.
- Q.28 Briefly explain the techniques used to preserve eggs.
- Q.29 Why are fruits and vegetables stored in cold storage? Briefly explain.
- Q.30 Differentiate between vibrating and oscillating conveyor?
- Q.31 List the precaution that should be taken before storage of grains.
- Q.32 Describe the different mode of transportation for meat animals?
- Q.33 Write in brief how improper storage resulted in deterioration of fruits and vegetables?
- Q.34 Describe different preparation steps of grains for storage.
- Q.35 Briefly explain methods of rodent control?

#### **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions.  $(2 \times 10 = 20)$

- Q.36 Briefly explain unit operations of post-harvest handling?
- Q.37 Define conveying system? Enlist various types of conveyors used in food industry? Explain any two with neat and clean diagram.
- Q.38 Enlist and explain different type storage structure used for grains storage?

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**3rd Sem / Food Technology**  
**Subject:- Handling, Transportation & Storage of Foods**

Time : 3Hrs.                                    M.M. : 100

#### **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory  $(10 \times 1 = 10)$

- Q.1 To have greater shelf life, fruits and vegetables should be harvested at \_\_\_\_\_ stage.  
 a) Optimum maturity      b) Ripened  
 c) Over ripened           d) None
- Q.2 Which of the following is not a food processing operation.  
 a) Harvesting               b) Cleaning  
 c) Screening                d) Sorting
- Q.3 High moisture and warm climate for stored grain is responsible for;  
 a) Mold growth  
 b) Insect growth  
 c) Increase respiration of grain  
 d) All of the above
- Q.4 \_\_\_\_\_ are toxic compounds that are naturally produced by certain types of moulds  
 a) Exotoxin                b) Mycotoxin  
 c) Endotoxin               d) None of the above

- Q.5 The screw conveyors are generally used to move grains:  
 a) Vertically  
 b) Horizontally  
 c) At 45 degree inclination  
 d) All are correct
- Q.6 \_\_\_\_\_ system transportation of dry bulk particulate or granular materials through a pipeline by a stream of gas.  
 a) Pneumatic conveying  
 b) Bucket elevator  
 c) Chain conveying  
 d) All of above
- Q.7 Which of the following is a factor that affects the storage stability of food?  
 a) Type of raw material used  
 b) Quality of raw material used  
 c) Method/ effectiveness of packaging  
 d) All of the mentioned above
- Q.8 Rodents can be controlled by  
 a) Poison baits      b) Rats-traps  
 c) Biological method    d) All of the above
- Q.9 Air cell in eggs present on  
 a) Broad end      b) Top end  
 c) Centre      d) none of the above
- Q.10 FCI stands for:  
 a) Foreign Co-operation with India  
 b) Food Corporation of India  
 c) Fosilse Corporation of India  
 d) Food coming of India

## SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Two types of conveyors.  
 Q.12 Two types of post-harvest changes in food.  
 Q.13 Two types of storage facilities.  
 Q.14 Two reason for rotting of fruits.  
 Q.15 The process of evaluating the quality of egg is \_\_\_\_\_.  
 Q.16 The technique to draw a sample is called \_\_\_\_\_.  
 Q.17 Define dry storage.  
 Q.18 Hydraulic conveyors are used to transport materials for distances.(long/ Short)  
 Q.19 DFD stands for \_\_\_\_\_.  
 Q.20 Examination of carcass immediately after slaughtering of animal is called \_\_\_\_\_.

## SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 What is infestation? How can it be controlled?  
 Q.22 Discuss requirements for Cold Storage facilities of fruits and vegetables?  
 Q.23 What are the objectives of ante-mortem examination of meat animal?  
 Q.24 Write down the steps involved in the storage of fruits and vegetables?  
 Q.25 What are the different modes of transportation of milk?  
 Q.26 Discuss the losses occurred after harvesting.