

Q.21 What are the components of refrigeration system?

Q.22 What is Ohmic heating?

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## SECTION-D

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

Q.23 Define carbohydrates with its structure, types and its nutritional importance.

Q.24 What are the various responsible factors of food deterioration?

Q.25 What is the pasteurization and explain its types in detail.

**1st Sem. / 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 Which one is an activity of a food technologist?

- a) Evaluating the nutritional value of food
- b) Producing new food products
- c) Exploring alternative manufacturing methods
- d) All of the above

Q.2 Which of the following deals with how food is adjudged by the consumer?

- a) Food microbiology
- b) Product Development
- c) Sensory Analysis
- d) Food physics

- Q.3 What are the additional quality factors of food?  
a) Nutritional quality    b) Sanitary quality  
c) Keeping quality    d) All of the above
- Q.4 Preheat treatment applied to food before canning, freezing and drying is \_\_\_\_\_  
a) Hot filling                b) Pasteurization  
c) Cold filling              d) Blanching
- Q.5 The major ingredients of carbonated soft drink in addition to water is  
a) CO<sub>2</sub>                    b) Sugar  
c) Flavoring                d) All of these
- Q.6 Advantage of carbonation is/are  
a) Pungent taste            b) Anaerobic condition  
c) Both a and b             d) None

## SECTION-B

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

- Q.7 Carbohydrates composed mainly of molecules containing atoms of \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_.

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- Q.8 The partial removal of moisture or water from a food is known as \_\_\_\_\_.  
Q.9 Time temperature combination for sterilization is \_\_\_\_\_.  
Q.10 Fat content of whole egg white is \_\_\_\_\_ percent.  
Q.11 Name the three types of tea commonly used in India.  
Q.12 What is the full form of TDT?

## SECTION-C

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

- Q.13 Define water and its types.  
Q.14 What is food deterioration?  
Q.15 Define food preservation and its principles.  
Q.16 Explain about thermal death curve.  
Q.17 Write short note on classification of poultry.  
Q.18 Write short note on manufacturing process of soft drinks.  
Q.19 Define coffee and give its types.  
Q.20 What are minerals and why these are important?

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