

- Q.20 List the measures to be taken to prevent and control food deterioration.
- Q.21 Summarize the role of plate type heat exchangers for milk pasteurization
- Q.22 Discuss the specifications that must be specified while labeling the food.

No. of Printed Pages : 4  
Roll No. ....

181117

**1st Year / Food Tech.**

**Subject : Basics of Food Technology**

Time : 3 Hrs.

M.M. : 60

### **SECTION-A**

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

- Q.23 Tell the utility of following methods in food technology
- Winnowing
  - Tempering
  - Winterization
  - Deodorization
- Q.24 Analyze the composition of sea foods and explain their nutritive values in detail.
- Q.25 Discuss the different methods for preservation of food. Outline the principle involved too.

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

- Q.1 Green tea is healthier as compared to black tea as it contains
- High amount of polyphenols
  - Does not require any sweetener
  - Rich in theaflavins
  - None
- Q.2 The objective of heating milk at 65 degree centigrade before homogenization is to inactive
- Glucose oxidase
  - Lipase
  - Invertase
  - Lactase
- Q.3 Baking powder used in baking act as
- Antimicrobial agent
  - Anticaking agent
  - Leavening agent
  - All

Q.4 One of the following does NOT constitute 90% of dry weight of any food?

- a) Carbohydrates      b) Fibers
- c) Proteins              d) Fats

Q.5 If proper wrapping of meat is not done before freezing

- a) Freezer burn may occur
- b) Extreme toughening of meat may occur
- c) Development of lipid oxidation may occur
- d) All

Q.6 Commonly used preservative in tomato sauce is

- a) Sodium Sulphite      b) Potassium sulphate
- c) Sodium benzoate      d) Potassium sorbate

### **SECTION-B**

**Note:** Objective/ Completion type questions. All questions are compulsory.  $(6 \times 1 = 6)$

Q.7 Give the full form of GRAS

Q.8 Eggs are separated from spoiled eggs by the method known as \_\_\_\_\_

Q.9 Critical ingredients for making chocolates include?

Q.10 Brewed coffee and quality juice products are dehydrated by \_\_\_\_\_

Q.11 Define the term Thawing

Q.12 How will you describe Milk fat in a single sentence?

### **SECTION-C**

**Note:** Short answer type questions. Attempt any eight questions out of ten questions.  $(8 \times 4 = 32)$

Q.13 Discuss the importance of coloring agent for fermented foods.

Q.14 Define the terms

- a) Minimally processed products
- b) Blanching

Q.15 List the different types of hazards affecting food

Q.16 Tell the importance of dietary fibers in cereals. Name the operating process required to reduce fibers in cereals.

Q.17 "Packaging material should have sanitary precautions and agriculture materials should be sterilized" Interpret the statement

Q.18 Describe the methods to process cocoa beans for preparation of chocolates.

Q.19 Differentiate between heat preservation and cold preservation.