

No. of Printed Pages : 2

Roll No.

189232

Level 4 / 1st. Sem. / DVOC

Food Processing

Subject : Food Process Technology-I

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory (10x1=10)

- Q.1 Which plant is used to make yellow tea?
- Q.2 Name any two fruit juices.
- Q.3 Differentiate between Jam and Jelly.
- Q.4 Write names of two type of coffee.
- Q.5 What is Canning?
- Q.6 Dairy industry includes milk products. (True/False)
- Q.7 Write examples of any two crystallized fruits.
- Q.8 Ketchup and Sauce are made up of potatoes. (True/False)
- Q.9 Write any two examples of fruit based beverages.
- Q.10 Green and red are types of tea. (True/False)

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SECTION-B

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

- Q.11 Differentiate between Jam, Jelly and Marmalade?
- Q.12 Discuss technology of pickles.
- Q.13 Explain general steps in juice processing.
- Q.14 Discuss classification of carbonated non-alcoholic beverages. Discuss role of enzymes in food processing technology.
- Q.15 What is aromatization?
- Q.16 Discuss inter-dependence of dairy and food industry.
- Q.17 What is fruit juice clarification?
- Q.18 Explain structure of cherry.

SECTION-C

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

- Q.19 Explain coffee processing in detail.
- Q.20 Explain post harvest processing of fruits and vegetables.

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