

- ### SECTION-D
- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Give classification of chemical preservative. Also give their function in food?
- Q.37 Give status of Indian food processing industry. Also give importance of food processing and preservation.
- Q.38 Define dehydration. Explain general flow diagram of dehydration process.

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Q.5 Retort is used for _____

a) Blanching b) Sterilization

c) Pasteurization d) Exhaustion

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- Q.6 The pH scale ranges from _____.
 a) 0-14 b) 1-14
 c) 0-7 d) 7-14
- Q.7 A semisolid product made by boiling fruit pulp with sugar is called _____.
 a) Jam b) Jelly
 c) Pickles d) All of the above
- Q.8 Which type of commercial food preservation exposes food to low-level doses of gamma rays, electron beams, or X rays?
 a) Irradiation b) Sun drying
 c) Canning d) None of the above
- Q.9 Advantages of freezing are
 a) High initial cost and cost of maintaining
 b) Limited storage space by capacity of freezer
 c) Both a & b
 d) None of these
- Q.10 Pasteurization is a heat treatment that kills _____ microorganism
 a) Pathogenic b) All
 c) Spore Forming d) None of the above

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Define food preservation.
 Q.12 Give name of any two Class II preservatives.

- Q.13 Conversion factors for malic acid to measure titrable acidity is _____. (0.067/0.064)
 Q.14 What is full form of SO₂?
 Q.15 Microwave radiation is often called _____ radiation. (Ionizing/Non-ionizing)
 Q.16 For jelly, fruits with _____ pectin is preferred. (High/Low)
 Q.17 In irradiation method, food is preserved due to _____. (Mutation in micro-organisms/Increase of temperature)
 Q.18 Spray drier is the _____ type of drier. (Direct contact/Indirect contact)
 Q.19 Which preservation process was pioneered by Nicolas Appert?
 Q.20 Subject to spoilage: (Perishable/Fermentation)

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Describe working principle of tray drier with a well labeled diagram?
 Q.22 Give classification of food on the basis of pH.
 Q.23 Draw a well labeled diagram of spray drier and give its limitation.
 Q.24 Describe the principles of food preservation.
 Q.25 Write a brief note on sterilization.