

Q.10 Who discovered pasteurization?

### SECTION-B

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

Q.11 What are mould inhibitors?

Q.12 What is food preservation ?

Q.13 What is the significance of dielectric heating in food processing?

Q.14 What is sterilization?

Q.15 What is ohmic heating in food processing?

Q.16 Describe food preservation by salt.

Q.17 Explain types of food spoilage.

Q.18 Describe food preservation by drying

### SECTION-C

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

Q.19 Explain method, principle and equipments of food preservation by heat treatment.

Q.20 Describe scope and benefits of food preservation methods.

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Roll No. ....

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**DVOC (Level 3)**

**2nd Sem. / Trade: Food Processing**

**Subject : (3.GV.01) Introduction to Food Processing**

Time : 2 Hrs.

M.M. : 50

### SECTION-A

**Note:** Very short questions. Attempt all ten questions. (10x1=10)

Q.1 What is food spoilage?

Q.2 Food preservation can be done by drying (True/False)

Q.3 What is canning?

Q.4 What are perishable foods?

Q.5 Write any two examples of bacteria that causes food spoilage.

Q.6 Write full form of HPP.

Q.7 What is blanching?

Q.8 What is shelf-life?

Q.9 Give any one example of mould causing food spoilage?

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