

Q.5 Process of heating food after chilling is called ____

- a) Dehydration b) Osmosis
- c) Tempering d) Thawing

Q.6 Primary reason for bleaching food _____

- a) Clean the food
- b) Inactivate enzymes
- c) Prevents pest infestation
- d) Prevents food from drying

SECTION-B

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

Q.7 Lycopene is an antioxidant present in _____

Q.8 TSS of jam is _____

Q.9 Rich source of vitamin C is _____

Q.10 Father of canning is _____

Q.11 Preservation of food in common salt or in vinegar is called as _____

Q.12 Which gas causes fruits to ripen?

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SECTION-C

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

Q.13 Highlight the advantages of osmo-dehydration.

Q.14 Differentiate between sauce and ketchup.

Q.15 Explain different techniques of blanching..

Q.16 Classify vegetables on the basis of hardness.

Q.17 Give the 'tests of doneness' in jam.

Q.18 Briefly explain wet and dry methods of cleaning.

Q.19 Explain the parameters used to grade food product.

Q.20 Mention the steps involved in dehydration of apple.

Q.21 Explain the process of marmalade manufacturing.

Q.22 Draw a flow diagram for freezing of fruits and vegetables.

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