

- Q.21 Explain prevention of spoilage of fruits and vegetables during transportation?
- Q.22 Define grains? Name different types of storage structures used for grains?

### **SECTION-D**

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

- Q.23 Explain status and scope of handling, transportation and storage of foods.
- Q.24 Define conveying system? Explain various types of conveyors used in food industry with neat and clean diagrams?
- Q.25 What are the objectives of pre-slaughter handling? Explain the procedure of pre-slaughter handling of meat animals?

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## **2nd Sem / Food Technology**

### **Subject : Handling, Transportation and Storage of Food**

Time : 3 Hrs. M.M. : 60

### **SECTION-A**

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

- Q.1 The post harvest losses are:
- a) Qualitative Losses b) Quantitative Losses
  - c) Physiological Losses d) All of above
- Q.2 Safe storage moisture level of grain crop is generally below the range of:
- a) 4 to 6% b) 8 to 9%
  - c) 10 to 11 % d) 12 to 13%
- Q.3 The capacity of Kothar type storage structure varies from:
- a) 5 to 15 tonnes b) 7 to 25 tonnes
  - c) 9 to 35 tonnes d) 10 to 40 tonnes

(60)

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Q.4 Silos are used on large scale for the bulk storage of which of the following?

- a) Oilseeds and Cereals
- b) Beans
- c) Cotton
- d) Fruits

Q.5 At what angle should the egg rest against the candling aperture?

- a)  $45^\circ$
- b)  $90^\circ$
- c)  $30^\circ$
- d)  $15^\circ$

Q.6 Pneumatic conveying is done under which of the mentioned conditions?

- a) High pressure
- b) Vacuum
- c) Fluidization
- d) All of the above

### SECTION-B

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

Q.7 Name two types of improved storage structures?

Q.8 What is the name for yellow part of egg? (Albumin / yolk)

Q.9 Name two types of conveyors?

Q.10 \_\_\_\_\_ are naturally occurring toxins produced by certain moulds and can be found in food.

Q.11 At rigor mortis meat is \_\_\_\_\_.

Q.12 What are the intrinsic parameters of food for storage?

### SECTION-C

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

Q.13 What are the different modes of transportation of milk?

Q.14 What are the physiological changes that occur after the harvesting?

Q.15 Enlist various unit operations used in food processing. Explain any 2 of them in detail?

Q.16 What is infestation? How can it be controlled?

Q.17 Why is it necessary to dry grains before storing them?

Q.18 Difference between antemortem and postmortem examination of animal?

Q.19 Briefly explain chemical changes in foods after harvesting?

Q.20 Write a short note on 'Packaging of eggs'?