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221151

Roll No.

5th Sem. / Food Technology
Subject : Food Packaging Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Polystyrene is made by polymerization of
- a) Styrene
 - b) Ethylene
 - c) Methylene
 - d) Propylene
- Q.2 Which of the following packages is an example of aseptic packaging?
- a) Tetra Pack
 - b) Paper Bag
 - c) Jute Bag
 - d) Plastic Bread Bag
- Q.3 Carbonated beverage should be packed in
- a) PET bottles
 - b) Cans
 - c) Both
 - d) None
- Q.4 Cellophane is
- a) Regenerated cellulose
 - b) Acetobiose combined with ethane
 - c) It has no relation with cellulose
 - d) Cellulose combined with methane

- Q.5 Which gas is used as a medium for the preservation of foods?
- a) Nitrogen b) Oxygen
c) Hydrogen d) Chlorine
- Q.6 Which of the following packaging material is chemically inert?
- a) Glass b) Metal
c) Plastic d) Paper

Section-B

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

- Q.7 LDPE stands for _____.
- Q.8 The packaging machine which produces pouch with filled material and then closes the process _____.
- Q.9 A green coloured circle and square on the packaged food indicates _____.
- Q.10 _____ is a coordinated system of preparing goods for transport distribution, storage, retailing and end use.
- Q.11 _____ paper is brown in colour.
- Q.12 Packaging in which all the air is removed from the package is called _____.

Section-C

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

- Q.13 Write the advantages and disadvantages of aluminium foil.

- Q.14 Briefly explain the regulations related to food packaging.
- Q.15 List the valuable properties of glass as packaging material.
- Q.16 Briefly explain about active packaging and aseptic packaging.
- Q.17 Explain principles of packaging.
- Q.18 Explain primary pack, secondary pack and tertiary pack with suitable example.
- Q.19 Briefly explain about CAP and MAP.
- Q.20 Briefly explain about bursting strength and its significance.
- Q.21 Briefly explain about packaging of fruits and vegetables.
- Q.22 Briefly explain about tetra packaging and highlight the function of each layer.

Section-D

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

- Q.23 Explain working principle of form, fill and seal machine in detail.
- Q.24 Explain different methods of vacuum packaging.
- Q.25 Explain packaging requirement for bakery and confectionary products in detail.