

Q.22 Define:

- a) Anemia b) Fruit beverage
- c) Microwave d) Shelf life

SECTION-D

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

Q.23 Classify and tabulate the nutritional importance of different food constituents.

Q.24 Summarize the role of following unit operation with appropriate examples in processing of food:

- a) Material handling
- b) Heat exchange

Q.25 Analyze the composition and discuss the nutritive value of:

- a) Fruits
- b) Milk

No. of Printed Pages : 4

221114

Roll No.

1st Sem. / Food Technology

Subject : Basics of Food Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Most widely used general test for carbohydrates is

- a) Molisch test b) Chromatography
- c) Electrophoresis d) Melting point

Q.2 Aflatoxins are produced by

- a) *Aspergillus fumigatus*
- b) *Aspergillus niger*
- c) *Aspergillus flavus*
- d) *Aspergillus brasillensis*

Q.3 Standard pasteurization protocol for milk is adequate for destroying

- a) *Clostridium sporogenes*
- b) *Bacillus cereus*
- c) *Clostridium botulinum*
- d) *Listeria mono*

- Q.4 Enzyme responsible for converting sugar into alcohol and carbon dioxide
- a) Pectinase b) Sucrase
c) Zymase d) Invertase
- Q.5 Evaporation is used in
- a) Salt from sea water
b) Preparation of Candy
c) Crystallization of sugar
d) All
- Q.6 The efficiency of mixing depend upon
- a) Choice of mixing ingredients
b) Temperature
c) Pressure
d) All

SECTION-B

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

- Q.7 How does the term "under nutrition differs from "under weight"
- Q.8 Oil from soybean seed is separated by the method known as _____
- Q.9 Why cleaning is considered compulsory in processing of food?
- Q.10 Tell about the nutritive value of meat.
- Q.11 Why drying of food is carried out. Tell at least two reasons

- Q.12 The skins of fruits and vegetables can be separated using a _____

SECTION-C

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

- Q.13 How freeze drying helps in preservation of food?
- Q.14 Analyze the composition and nutritive value of oil seeds with the help of examples.
- Q.15 How does functioning of belt dryer assists in drying of food products.
- Q.16 Show the structural parts of a grain. Analyze its basic composition
- Q.17 List the factors responsible for food deterioration.
- Q.18 Describe the terms:
- a) Blanching b) Alcoholic beverages
- Q.19 Summarize the nutritional problems caused by the deficiency of nutritive substances.
- Q.20 Differentiate between refrigeration and deep freezing.
- Q.21 List the requirements for effective food packaging. Give examples of commonly used packaging materials.