

SECTION-D

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

- Q.23 Explain scope & importance of handling, transportation and storage of food and food products?
- Q.24 Enlist various types of storage structure of grains. Explain improved type storage structure in detail?
- Q.25 Define meat? Explain anti-mortem and post-mortem examination of animals?

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Roll No.

2nd Sem / Food Technology

Subject : Handling, Transportation & Storage of Foods

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 The act or cost of moving, storing, or packaging goods is known as:
- a) Handling b) Caring
- c) Threshing d) None of the above
- Q.2 Any grass cultivated for the edible components of its grain, composed of the endosperm, germ, and bran is known as :
- a) Pulses b) Oilseeds
- c) Cereals d) All of the above
- Q.3 What is the recommended temperature for the storage of milk?
- a) 8° C b) 10° C
- c) 5° C d) 2° C

- Q.4 What are the different egg grades?
- a) A, B, C b) A, AA, AB
- c) A, B, CC d) A, AA, B
- Q.5 The intrinsic parameters are part of food like_____.
- a) Water activity b) pH
- c) Nutrient Content d) All of the above
- Q.6 _____ in terms of physical quantity meaning reduction in weight and volume can be measured.
- a) Quantitative Loss b) Qualitative Loss
- c) Major Loss d) Minor Loss

SECTION-B

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

- Q.7 Drying is the removal of_____ from food materials.
- Q.8 In mycotoxins "myco" means_____.
- Q.9 Any change that renders food unfit for human consumption is called_____.
- Q.10 Examination of carcass immediately after slaughtering of animal is called_____.

- Q.11 Cold storage is used for fruits and vegetables /grains?
- Q.12 Give one example of solid-solid disintegration.

SECTION-C

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

- Q.13 Write a short note on "Post-harvest Losses"?
- Q.14 Difference between dry storage and cold storage?
- Q.15 Enlist various unit operations of post harvest handling.
- Q.16 Draw neat and clean diagram of screw conveyor and explain its working?
- Q.17 Define Grains? Explain the process of preparation of grains for storage?
- Q.18 Explain candling process of egg?
- Q.19 Explain the pre-cooling process of milk?
- Q.20 Explain causes of spoilage of grains?
- Q.21 Draw processing flow chart for handling, transportation and storage of fruits and vegetables?
- Q.22 Write a short note on Infestation Control?