

Q.20 Define food preservation and its principles.

Q.21 What is frozen storage?

Q.22 Name any two root vegetables.

### SECTION-D

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

Q.23 Define protein in detail with its structure and its nutritional importance.

Q.24 Discuss about various unit operation involved in food processing.

Q.25 What is the difference between refrigeration and freezing?

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Roll No. ....

**1st Year / Food Technology**

**Subject:- Basics of Food Technology**

Time : 3Hrs.

M.M. : 60

### SECTION-A

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

Q.1 Which of the following are 'energy-giving foods'?

- a) Fats                                      b) Carbohydrates
- c) Both a and b                              d) None of these

Q.2 Fats are also called as

- a) Oils                                      b) Lipids
- c) Carbohydrates                              d) Both a and b

Q.3 Sugar, salt, oils and spices are used for

- a) Enhance taste
- b) Preserve food for longer period of time
- c) Both
- d) None

Q.4 The pasteurization process was named after \_\_\_\_\_

- a) Louis Pasteur
- b) Charles Chamberland
- c) Nicolas Appert
- d) Clarence Birdseye

Q.5 Which is NOT the benefit of irradiation?

- a) Extend shelf life
- b) Less food spoilage
- c) Less need for additives
- d) All are its benefits

Q.6 Beef is obtained from \_\_\_\_\_

- a) Buffalo
- b) Cow
- c) Sheep
- d) Goat

### SECTION-B

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

Q.7 Proteins are made up of \_\_\_\_\_.

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Q.8 The complete removal of moisture or water from a food is known as \_\_\_\_\_.

Q.9 Temperature required for air freezing is \_\_\_\_\_.

Q.10 Total solid content of fish is in the range of \_\_\_\_\_ to \_\_\_\_\_ percent.

Q.11 Name the two types of coffee commonly used in India.

Q.12 Enlist the modes of heat transfer.

### SECTION-C

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

Q.13 Define fat and its types.

Q.14 Define filtration.

Q.15 What is food packaging and why it is needed?

Q.16 What is sterilization and pasteurization?

Q.17 Write short note on nutritive importance of fruits.

Q.18 Define tea and give its types.

Q.19 Give four characteristics of food industry.

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