

Section A: Objective Type Questions

Q1. Choose the appropriate Answer: (8x1.5=12)

- i. The main aim of blanching is to
A clean the food. B inactivate enzymes.
C reduce water activity. D None of the above.
- ii. Asepsis means
A to add moisture to the food B to remove moisture from the food.
C to keep microorganisms away. D to add enzymes to the food.
- iii. The time-temperature combination for LTLT process of milk is
A 72 °C for 15 seconds. B 72 °C for 30 minutes.
C 63 °C for 15 seconds. D 63 °C for 30 minutes.
- iv. D-value denotes
A temperature B time
C humidity D pressure
- v. The aim of dehydration is to extend the shelf life of foods by
A increasing the microbial growth B decreasing sugar content.
C decreasing fat content D reducing water activity.
- vi. During fermentation, sugar present in milk is converted into
A lactic acid B lactose
C glucose D malic acid
- vii. The important source of gamma-rays used for food irradiation is
A CO-60 B C-14
C Co-60 D C-12
- viii. Which of the following is an extruded product
A Biscuit B Cracker
C Pasta D All of the above

Section-B: Descriptive Type Questions (Short Type)

Q2: Answer all the Questions (8 x 4 =32)

- i. Write the classification of food on the basis of shelf life.
- ii. Write the principles of food preservation.
- iii. Write a note on pasteurization.
- iv. What are intermediate foods? Write their advantages.
- v. What is food concentration? Write its importance in food industry.
- vi. Describe the factors affecting the fermentation process.
- vii. Explain the working of a microwave oven.
- viii. Write a note on safety and wholesomeness of irradiated foods.

Section – C: Descriptive Type Questions (Medium Type)

Answer all the questions: (4 x 7=28)

- Q 3.** Discuss the status of Indian food industry.
OR
What is food preservation? Write a note on World Food Security.
- Q 4.** Discuss the principle and process of canning of food.
OR
Discuss the principle and mechanism of freezing of food.
- Q 5.** How are foods dried? Discuss.
OR
Discuss minimal processing of foods.
- Q6.** What is hurdle technology? Write its importance in food industry.
OR
Discuss the role of chemical agents in food preservation.
- Section – D: Descriptive Type Questions (Long Type)**
Answer any two of the following: (2 x 14=28)
- Q 7.** Discuss any four methods of food preservation.
- Q 8.** Discuss the types of freezers used in food industry.
- Q 9.** What is membrane processing? Discuss the types of membranes used in food processing.
- Q 10.** What is irradiation? Discuss its mechanism and applications in food industry.