

Hemchandracharya North Gujarat University
Advance diploma in Agriculture and Soil Sciences
Internal Examination Semester II
AS 202 Food Processing Technology

Time: 2 hrs.

Date: 22 /03/2017

Marks: 40

Q.1 Answer any 10 questions. Each question carries 1 mark.

[10*1=10]

1. Define: Food Science.
2. Give an example of food based on animal source (any two).
3. Full form of: RTE
4. Give two Major Sources of proteins.
5. Which one of the following is method for sterilizing milk?
A). Pasteurization B. Canning C. Freezing D. Filtration.
6. Define: Conveniences Food
7. Which one of the following is ready to use?
A) Noodles B) Instant Mix C) A and B D) Biscuits
8. Match the following on the bases of major source.

Carbohydrate	Olive oil
Protein	lime juice
Lipid	Potatoes
Vitamin	Cajan Pea

9. What is Preservation agent for Papaya Jam?
10. Which one the following is not example of bakery industry
A) Bread B.) Buns C.) Cakes D). Ice cream.

Q.2 Answer any 4 questions. Each question carries 05 marks.

[4*4=20]

1. Preparation and preservation of Papaya Jam.
2. Note on: Food Classification On the basis of Nutrients.
3. Note on: Objectives for the study of Food Science and Food Technology
4. Note on: Classification of food on basis of pH.
5. Note On: Advantages of Conveniences Food.

Q.3 Answer any one. Each question carries 10 marks.

[1*10=10]

1. Note on: Disciplines of Food Science
2. Note on: Conveniences Food