

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

Time: 2 hrs.

Date: 02/05/2017

Marks: 40

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

[10*1=10]

1. Define: Preservation
2. Give an example of food based on Plant source (any two).
3. Give two Major Sources of Carbohydrates.
4. Full form of: NDDDB
5. Which one of the following is method for Preservation of Homemade Potato Chips?
A). Pasteurization B. Canning C. Drying D. Filtration.
6. Define: Conveniences Food
7. Which one of the following is ready to Eat?
A) Noodles B) Biscuits C) Chocolates D) Both B and C
8. Match the following on the bases of major source.

Ready to use	Potato chips
Ready to eat	Instant fruit juice powder
Ready to serve	Pepsi
Ready to drink	Instant Mix

9. What is Preservation agent for ketchup?
10. Which one the following is an example of Dairy 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 Tomato ketchup
2. Note on: National Projects of Indian Food.
3. Note on: Conveniences Food
4. Note on: Classification of food on basis of Nutrient.
5. Note On: Reasons for Slow growth of Indian Food Industry.

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

[1*10=10]

1. Note on: Disciplines of Food Science
2. Principle of preservation And Different Preservation Methods