

Pramukh Swami Science and H.D. Patel Arts college  
Advance diploma in Agriculture and Soil Sciences  
Internal Examination Semester II  
AS 202 Food Processing Technology

Time: 2 hrs.

Date: ~~28~~ / 03/2018

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: NHB
4. Give two Major Sources of Proteins
5. Which one of the following is method for Preservation of Milk?  
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. \_\_\_\_\_ is major source of Carbohydrates  
A) Grains B) Fruits C) Pulses D) Both B and C
9. What is Preservation agent for Papaya Jam?
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 Papaya Jam
2. Define: pH and Classify food on basis of pH
3. Note on: Beverages as a conveniences food
4. Note on: International Projects of Food Processing industries
5. Note On: Objectives of for the study of Food Science and Food Technology

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

**[1\*10=10]**

1. Note on: Disciplines of Food Science
2. Note on: National Projects of Food Processing industries