

Hemchandracharya North Gujarat University  
Community College (CC)  
Advance diploma in Agriculture and Soil Sciences  
End term Examination April 2018  
Semester II  
AS 202 Food Processing Technology

Time: 2 hrs.

Date: 25 /04/2018

Marks: 40

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

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

1. Define: Food Preservation.
2. Any two commercial products made from potatoe.
3. Full form of: APEDA
4. Give two Major Sources of Protein.
5. Which one of the following is method for confectionaries (chocolate) ?  
A) Pasteurization (B) Canning (C) Freezing (D) Filtration.
6. Pickle is made from \_\_\_\_\_  
A)Chikoo (B) Brinjal (C)Potaoe D) Mango
7. Which one of the following is RTE?  
A) Noodles B) Instant Mix C) A and B D) Biscuits
8. Match the following on the bases of major source.

Carbohydrate	Mag
Protein	Rice
Lipid	Lime juice
Vitamin	Ghee

9. Define: Conveniences Food
10. Which one the following is example bakery Industry  
A)Pickle B) Buns C)Kulfi D) Ice cream.

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

**[4\*5=20]**

1. Preparation and preservation of Jelly.
2. Note on: Classification of food on basis of nutritive value.
3. Classify foods on basis of pH.
4. Write method of tomato ketchup.
5. Write disciplines of food science.

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

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

1. Principle of Food Preservation.
2. Note on: Conveniences Food