

Pramukh Swami Science and H.D. Patel Arts College
Advance diploma in Agriculture and Soil Sciences
Semester II March 2019
AS 202 Food Processing Technology

Time: 9.00 – 11.00 hrs.

Date: 26 /03/2019

Marks: 40

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

[10*1=10]

1. Define: Food processing
2. Give an example of food based on Plant source (any two)
3. Raw material used in food processing (કાંચો માલ)
4. Give two Major Sources of Protein. (પ્રોટીન નો સ્ત્રોત)
5. Which one of the following is method for sterilizing milk?
A.) Pasteurization B.) Canning C) Freezing D.) Filtration.
6. Define: Food Microbiology
7. Which one of the following is not food borne disease?
A) cholera B) Typhoid C) Dioaherea D) Cough
8. Match the following on the bases of major source.

Carbohydrate	Groundnut oil
Protein	lime juice
Lipid	Rice
Vitamin	Pea

9. Name any two Preservers that longs food life. (ખોરાક ની આયુ વધાર
10. Which one the following is not an example bakery Industry
A) Bread B) Buns C.) Cookies D) Ice cream.

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

[4*5=20]

1. Preparation and preservation of Tomato puree
2. Food microbiology
3. Techniques in food Preservation.
4. Note on: National projects on food processing industry.
5. Describe Food Science status in Indian markets.

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

[1*10=10]

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

A) Bread

B) Buns

C) Cookies

D) Ice

Describe Food Science status in Indian markets.