

Hemchandracharya North Gujarat University
Advance Diploma in Agriculture and Soil Science
Semester- II External Examination, March-2019

Subject Code: - AS- 202

Subject: - Food Processing Technology

Time: 2 hrs

Date: 26/04/2019

Marks: 40

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

[10*1=10]

1. Define Food processing.
2. Which one of the following is source of starch.
a. Tuber b. Moong c. Barley d. Rice
3. Which one of the following is source of fat.
a. Apple b. Banana c. Beans(રણપી) d. Almonds.
4. Which of the following is not an example of bakery industry?
a. Biscuits b. Bun c. Yogurt d. Bread
5. Which of the following is used as long term preservative.
a. Vinegar b. Sugar c. Salt d. Oil
6. Which one of the following is RTE(Ready to Eat)?
a) Idli mix b) Cake mix c) Noodles d) Cheese
7. Chutneys are not made from _____?
a. Mango b. Banana c. Coriander(ધણિયું) d. Garlic (લસણ)
8. Any two commercial products made from Rice.
9. Give two Major Sources of protein food.
10. Which one of the following is RTU (Ready to USE)?
a. Cheese b. Papad c. Biscuits d. Wafer

Q.2 Define/Explain the following (Any four)

[4*5=20]

1. Detail Note on: Preparation of tomato ketchup.
2. Note on: Ready to eat foods (RTE).
3. Note on: Preparation of any dish that include baking as part of your syllabus.
4. Preservation Techniques
5. Write a note on Food microbiology and Food safety.

Q. 3 Write down detail of following questions.

[1*10=10]

1. What are various branches of Food processing of your syllabus..
2. What are the draw backs of Indian food processing industry.