

Hemchandracharya North Gujarat University
Community College
Advanced Diploma in Agriculture and Soil Sciences
Semester - II, End Term Examination, June, 2015
AS-202 –Food Science and Technology

Time: 2 hrs

Date: /06/2015

Maximum marks: 40

Q. 1 Answer all questions. Each question carries 1 mark.

10

1. Preservation Using Radiation Is?

- A. Cold Sterilization B. Heat Sterilization
 C. Dry Sterilization D. None of Above.

2. Pasteurization Is

- A. Low Temperature Treatment B. High Temperature Treatment
 C. Steaming Treatment D. Low And High Temperature Treatment .

3. Biological Method For Food Preservation Is

- A. Freezing B. Drying
 C. Fermentation D. Adding Salt.

4. What is food preservation?

5. Match A with B

Pasteurization	saucos
Canning	milk
Vinegar	Pickles
Citric acid	juice

6. Which of the following is not aim of WHO?

- A. To eliminate hunger B. To stop food wastage
 C. Food Preservation D. To reduce poverty.

7. Substances that preserve food by lowering pH are

- A. Citric acid B. baking powder
 C. Smoke D. yeast.

8. India leads in production of

- A. Tea B. Coffee
 C. Biscuits D. Rice.

9. India leads in production of Castor, True or False?

10. Food additives are used to _____

- A. Destroy nutrients B. deceive customers
 C. disguise faulty products D. enhance appearance

Q.2 Answer the following. Each question carries 4 marks (Any five).

20

1. What are the constraints faced by the Food Processing Industry?
2. Explain: Temperature as a main factor for preservation.
3. What are potential and prospects of Indian Food Industry.
4. Why it is necessary to study food science?
5. Explain: Drying as a main factor for preservation.

Q.3 Answer in detail. Each question carries 10 marks. (Any one).

10

1. What are sub-disciplines of Indian Food Industry?
2. Explain: Reasons for slow growth of Indian Food Industry.