

Pramukh Swami Science and H.D.Patel Arts College, Kadi
CC-Agriculture and Soil Sciences
Internal Examination Semester II
AS 202 Food Processing Technology

Time: 2 hrs

Date: 11/04/2015

Marks: 40

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

[10*1=10]

1. Define: Food Science.
2. World Food Day is celebrated on _____.
3. Moisture plays a major role in food preservation. True or False?
4. Match the following preservation method.

Chips	Salt, oil and vinegar
Fruit juice	Sugar and vinegar
Pickle	Drying
Sauces	Sugar syrup

5. Which one of the following is method for sterilizing milk?
A. Pasteurization B. Canning C. Freezing D. Filtration.
6. Cheese is example of confectionary industry. True or False?
7. Which one of the following is not chemical for preservation
A. Sodium benzoate B. Sulphur Dioxide C. Sugar D. Carbon dioxide.
8. Match the following method.

Carbondioxide	Milk Drying
Sugar	Flavorful juices preservation
Germ proof filters	Carbonation
Evaporating chamber	Chemical preservation

9. Which one the following is not example of dairy industry
A. Milk powder B. Condensed milk C. Milk shake D. Ice cream.
10. Which one the following is not example of bakery 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 fruit juices.
2. Give reason. Temperature a major factor for preservation
3. Preservation of food with chemicals.
4. Give reason: Drying plays a major role in preservation.
5. Why World food day is celebrated?

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

[1*10=10]

1. Internal and External factors that are responsible for slow growth of food industries in India.
2. Major factors that contribute to preservation of food.