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Time : 2 Hours**FOOD PROCESSING****Subject Code****(Pre-Vocational)**

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Total No. of Questions : 22**(Printed Pages : 4)****Maximum Marks : 40****INSTRUCTIONS :** (i) All questions are compulsory.

- (ii) Write the question number of the corresponding answers clearly.
- (iii) Figures to the right indicate full marks.
- (iv) Question numbers 1 to 4 are Multiple Choice Questions.
(Rewrite the statements choosing the correct alternatives)
- (v) Answer question numbers 5 to 8 in **01** or **02** words.
- (vi) Answer question numbers 9 to 14 in **30** to **40** words.
- (vii) Answer question numbers 15 to 19 in **50** words.
- (viii) Answer question numbers 20 to 22 in **100** words.
- (ix) Internal choice between question numbers 15 and 16.
- (x) Internal choice between question numbers 20 and 21.

1. Caustic soda is also known as 1

- Baking soda
- Lye
- Baking powder
- Cream of tartar

2. The instrument used for measuring surface colour of fruits and vegetables is called 1

- Spectrophotometer
- Thermometer
- Speedometer
- Electrometer

3. The three aspects of food quality controls are moral, commercial and 1

- Legal
- Special
- Forgery
- Appearance

4. detector is used in labeling line to sort out low vacuum jars. 1

- Ultra violet
- Radio flow
- Dud
- Infra red

5. The process of canning is also known as 1
6. Name any *one* hidden character of process foods and vegetables. 1
7. Stuffed Vienna sausages are smoked and 1
8. The holding temperature for broth should not be below °C. 1
9. Write any **2** criteria for the selection of fruits and vegetables for canning. 2
10. What do you mean by the term '**Lacquering**' ? 2
11. How does '**Defects**' cause in quality foods ? 2
12. List any *two* factors that determine '**Overall Shrinkage Ratio**' in fruits and vegetables. 2
13. Mention any *two* benefits of '**Quality Control System**' in food industry. 2
14. State any *two* importance of '**Industrial packaging**'. 2
15. Classify and describe foods according to the '**ease of spoilage**'. 3

Or

16. How can one differentiate between '**Yeast**' and '**Mould**'. 3
17. Explain any *three* factors responsible for '**Spoilage of food**'. 3
18. List the sequence of '**Operating Quality Control**' in processed foods. 3

19. Explain any *three* types of '**Brewed Vinegar**'. 3

20. How is tuna packed during processing ? 4

Or

21. What is '**Honey combing**' in fish ? 4

22. Briefly explain the recipe to prepare '**Tomato Sauce**'. 4