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Time : 2 Hours

FOOD PROCESSING

Pre-Vocational (Home Science Group)

Subject Code

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Total No. of Questions : 4

(Printed Pages : 3)

Maximum Marks : 40

INSTRUCTIONS : (i) Answer each question on a fresh page.

(ii) Write the question and sub-question number clearly.

(iii) All questions are compulsory.

(iv) Figures to the right indicate full marks.

1. (A) Fill in the blanks with appropriate words given in the brackets : 1

(i) Blanching is also known as scalding, parboiling or.....

(Pre cooking, Lye peeling, Lacquering)

(ii) The machines used to grade fruits and vegetables are roller grader and.....

(Basket grader, Screw grader, Macro grader).

(B) Answer the following questions in **20-30** words each :

(i) State the disadvantages of using glass containers in food processing industry. 2

(ii) Why is syrup added in canned fruits ? 2

(iii) How is the quality of food materials judged ? 2

(C) Answer the following question in **40-50** words : 3

Write a short note on “wood” as a packaging material for different types of processed foods.

2. (A) Match the items in column 'A' with the appropriate answer in column 'B' : 1

Column A

Column B

- | | |
|------------------|--------------------------|
| (i) Anthocyanin | (i) Green |
| (ii) Chlorophyll | (ii) Red and violet |
| | (iii) Yellow and orange. |

- (B) Answer the following questions in **20-30** words each :

- (i) Name the different instruments used to measure size and shape of fruits and vegetables. 2
- (ii) List the preventive measures to control enzymatic browning in fruits and vegetables. 2
- (iii) Mention the different types of products that are packed in retort pouch. 2

- (C) Answer the following question in **40-50** words : 3

State the importance of colour in sensory group for quality characteristics of fruits and vegetables.

3. (A) Answer the following question in *one or two* words : 1

Name the microorganisms that mostly grows in canned meat and poultry products.

- (B) Answer the following questions in **20-30** words each :

- (i) Explain the term "Vienna Sausages." 2
- (ii) What will be the effect if sodium nitrite is not added in luncheon meat? 2
- (iii) Name the basic ingredient of soup and explain the method to prepare it. 2

- (C) Answer the following question in **40-50** words : 3
- Write a short note on “baby foods.”
4. (A) Answer the following questions in *one* line each : 2
- (i) How do bacteria multiply ?
- (ii) Why are pseudo yeasts unsuitable for fermentation ?
- (B) Answer the following question in **20-30** words : 2
- Distinguish between yeast and bacteria. (Any *two* points)
- (C) Answer the following questions in **40-50** words each : 3
- (i) Explain any *six* important groups of bacteria. 3
- (ii) How is pectin test carried out while preparing guava Jelly ? 3