

2022 XI 26

0230

Seat No.

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Time : 1½ Hours

FIRST-TERM

FOOD PROCESSING
(Pre-Vocational)
(Home Science Group)

Subject Code

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Total No. of Questions : 20 (Printed Pages : 8)

Maximum Marks : 20

- INSTRUCTIONS :** (i) Every question has four choices for its answer (A), (B), (C) and (D) and only one of them is the correct answer.
- (ii) On the OMR sheet, for each question number, darken with a ball point pen only ONE bubble corresponding to what you consider to be the most appropriate answer, from among the four choices.

1. The process of sealing the foodstuff hermetically in containers and sterilizing them by heat is
- (A) Canning
- (B) Pasteurization
- (C) Glazing
- (D) Blanching
2. Canning is also known as
- (A) Boiling
- (B) Steaming
- (C) Appetizing
- (D) Baking

3. The method used for peeling garlic and onion is
- (A) Lye Peeling
 - (B) Flame Peeling
 - (C) Steam Peeling
 - (D) Hand Peeling
4. Citric acid is added to the syrup in order to improve the
- (A) Nutritional value
 - (B) Texture
 - (C) Appearance
 - (D) Colour
5. The syrup used for canning of fruits is prepared from
- (A) Sucrose
 - (B) Fructose
 - (C) Glucose
 - (D) Maltose
6. The process of coating the inside of the can to prevent discoloration is known as
- (A) Lacquering
 - (B) Sealing
 - (C) Oiling
 - (D) Painting

7. The non-enzymatic browning in fruits is caused by the presence of
- (A) Lipase
 - (B) Carotenoids
 - (C) Amino acid
 - (D) Chlorophyll
8. Fruits turns pink during processing due to the presence of
- (A) Leuco-anthocyanin
 - (B) Carotenoids
 - (C) Anthoxanthins
 - (D) Riboflavin
9. Potatoes with high sugar content turns dark during
- (A) Oxidation
 - (B) Reduction
 - (C) Polymerization
 - (D) Dehydration
10. The instrument used to measure size and shape of fruits is
- (A) Spectromil-20
 - (B) Spectrometer
 - (C) Vernier caliper
 - (D) Hunter colour difference meter

11. The hidden characteristic of fruits and vegetables is
- (A) Toxicity
 - (B) Colour
 - (C) Shape
 - (D) Size
12. Which of the following is *not* the sensory characteristic of fruits ?
- (A) Colour
 - (B) Size and Shape
 - (C) Nutritional Value
 - (D) Defect
13. Which of the following is *not* aspect to the application of Food Quality Control ?
- (A) Moral
 - (B) Commercial
 - (C) Legal
 - (D) Traditional
14. Which of the following materials was *not* used traditionally for packaging ?
- (A) Banana leaf
 - (B) Other Broad leafs
 - (C) Corn Sheaths
 - (D) Aluminum Foil

15. The material for packaging contains should not be sensitive to
- (A) Dust
 - (B) Light
 - (C) Moisture
 - (D) Temperature
16. Which one of the following is *not* the main objective of packaging ?
- (A) To preserve the flavour
 - (B) To keep the product in good condition
 - (C) To protect the product from thermal change
 - (D) To keep the product from selling
17. Testing the preference of a sample to the public for whom the product is intended to is known as
- (A) Market testing
 - (B) Grade
 - (C) Consumer testing
 - (D) Judgmental testing
18. Timber testing and crates are used extensively above
- (A) 100 kg
 - (B) 50 kg
 - (C) 25 kg
 - (D) 10 kg

19. The material used for packing soft drinks and cooking oil is
- (A) Polyvinyl Chloride
 - (B) Wood
 - (C) Aluminum Foil
 - (D) Cotton bags
20. The unpleasant taste and odour which develops in fat during storage is known as
- (A) Palatability
 - (B) Purity
 - (C) Clarity
 - (D) Rancidity

