Three Years B.Voc Integrated Course in Food Processing and Management (Semester - I) (New) (CBCS) Examination December-2018
BUSINESS COMMUNICATION – I

Time: 2½ Hours
Max. Marks: 70

Instructions: 1) All questions are compulsory.
2) Draw a neat labeled diagram wherever necessary.
3) Figures to the right indicate full marks.

Q.1 Do as directed.
A) Fill in the blanks choosing the given options.
1) ________ are the optional elements of the sentence.
   a) O,C,A, b) O,S,P c) S,P,A d) C,A,O

2) Indirect object is also known as ________.
   a) Referral object b) Preferred object c) Personal object d) Personnel object

3) Compound sentence contains following conjunctions.
   a) As, so, and b) but, not, yet c) and, yet, but d) or, and, but

4) ATM means ________.
   a) All-time money b) any time money c) ask time money d) automated teller machine

Q.1 B) Give the meaning of the following.
1) Credit card
2) Loan
3) Passbook
4) Jingle
5) Slogan
6) Brand
7) A press release
8) Employee relations
9) Counselling
10) A trend

Q.2 A) Write any four of the following.
1) What is mean by a ‘sentence’ give any two sentence structures with any one example of each.
2) What is mean by ‘compound sentence’ give any three examples of it?
3) What is mean by ‘complex sentence’ give any three examples of it?
4) What is the structure of exclamatory sentence and ‘imperative sentence’ give any one example of each?
5) What is the structure of ‘interrogative sentence’ and ‘simple sentence’ give any one example of each?
B) **Write notes on. (Any two)**

1) What is the difference between simple and compound sentence? Give any one example of each.
2) Which are the optional elements of sentence explain each element.
3) Define Homonymy with any two examples.

Q.3  
A) **Write any two of the following.**

1) What are the ‘Don’ts of an interview’?
2) Write a resume for the post of lecturer in food processing.
3) What is the importance of ‘public’ in maintaining public relations?

B) **Answer the following. (Any one)**

1) Write a C.V. for the post of the lecturer in English.
2) Explain the given pie chart.

Q.4  
A) **Answer the following. (Any two)**

1) How we should prepare for an interview?
2) What are the ‘Dos’ of an interview?

B) **Answer the following. (Any one)**

1) What language is used in an interview?
2) What is mean by communication? Write in detail about communication process.

Q.5 **Answer the following. (Any two)**

A) Write a letter of an application for the post of lecture in B.Voc.
B) Provide a C.V. for the post of lecturer in B.Voc.
C) Provide a resume for the post of lecture in B.Voc.
SLR-FP-2

Three Years B.Voc Integrated Course in Food Processing and Management (Semester - I) (New) (CBCS) Examination December-2018
FUNDAMENTALS OF FOOD SCIENCE

Time : 2½ Hours
Max. Marks: 70

Instructions:
1) All questions are compulsory.
2) Draw neat and labeled diagrams wherever necessary.
3) Figures to the right indicate full marks.
4) All questions carry equal marks.

Q.1 Choose the correct answer.

1) Heat is used in broiling method of cooking in the form of ________.
   a) Radiation heat        b) Conduction heat
   c) Convection Heat       d) None of the above

2) Toasting of bread is essentially by ______ heat.
   a) Radiation             b) Conduction
   c) Convection            d) None of the above

3) Roasting temperature is ______.
   a) 130                   b) 120
   c) 140                   d) 150

4) Boiling, simmering and stewing involves cooking of food in ______.
   a) Water                 b) Fat
   c) Air                   d) None of the above

5) Sauteing is cooking method of food used for preparation of ______.
   a) Meat                  b) Dosa
   c) Vegetables            d) None of the above

6) Oils and fats are excellent source of ______.
   a) Calorie               b) Energy
   c) Vitamins              d) Minerals

7) Gelatinization of starch in paddy during parboiling takes place at ______°C.
   a) 70                    b) 80
   c) 90                    d) 100

8) The removal of undesirable matters from the desired food item is known as ________.
   a) Cleaning              b) Grading
   c) Separating            d) None of the above

9) Pulses contain ______% of protein.
   a) 20-30                 b) 30-40
   c) 40-50                 d) 45

10) Maize protein is deficient in amino acid like __________.
    a) Tryptophan            b) Thiamine
    c) Alanine               d) Aspargine

11) Tofu is prepared from ______ milk.
    a) Cow                   b) Camel
    c) Soyabean              d) Donkey
12) Almonds have ______ % of Fat.
   a) 50    b) 40
   c) 30    d) 60

13) Ground nuts are exceptionally rich in ________.
   a) Fat    b) Energy
   c) Vitamin B    d) Niacin

14) The antioxidant Melatonin is present in ________.
   a) Ground nut    b) Walnut
   c) Coconut    d) Almond

Q.2 a) **Answer the following. (Any four)**
   1) Define Aflatoxin.
   2) Define Germination of pulses.
   3) Define Dextrinization.
   4) Explain Nutritive value of Oats.
   5) Define Parboiling.

b) **Write a note on. (Any two)**
   1) Explain Boiling.
   2) Explain role of cereals in cookery.
   3) Give nutritive value of groundnut.

Q.3 a) **Answer the following. (Any two)**
   1) Explain the role of nuts and oilseeds in cookery.
   2) Discuss the anti-nutritional factors of pulses.
   3) Give advantages and disadvantages of pressure cooking.

b) **Answer the following. (Any one)**
   1) Why do we cook food? What are limitations of it?
   2) Define gelatinization. Explain factors affecting gelatinization.

Q.4 a) **Answer the following. (Any two)**
   1) What products can be prepared from soyabean?
   2) Explain the method in which air is used as medium of cooking.
   3) Discuss the classification of food. Explain in detail basic five group classification of food.

b) **Answer the following. (Any one)**
   1) Name two preliminary preparation of cooking. Discuss advantages and limitations.
   2) Give functions of food.

Q.5 **Answer the following. (Any two)**
   a) Classify different methods of cooking and explain any six methods in detail.
   b) Enlist cereals used in cookery. State nutritive value of any six cereals in detail.
   c) Explain nutritive value of pulses. Discuss the role of pulses in cookery.
FOOD PRESERVATION

Time: 2½ Hours

Max. Marks: 70

Instructions:
1) All questions are compulsory.
2) Draw neat and labeled diagrams wherever necessary.
3) Figures to the right indicate full marks.
4) All questions carry equal marks.

Q. 1 Choose the correct answer.

1) In canned fruit major function of syrup is _______.
   a) Conduction of heat       b) Provide taste
   c) Preserve Fruit            d) Kill Micro organisms

2) In standard salinometer 100s is equal to ______ percent of brine.
   a) 22.5       b) 26.5     c) 27.5   d) 29.5

3) In sharp freezing the temperature which can be achieved is _______.
   a) -18 to 40°C       b) -2 to -10°C
   c) 5 to 0°C       d) 7 to 10°C

4) Sterilisation of high acid good is generally done in _______.
   a) Boiling water       b) Super cold water
   c) Superheated steam     d) Retort

5) For the low acid food ________ min is usually taken as the minimum processing goal.
   a) 3       b) 5     c) 8        d) 12

6) PVA stands for ________.
   a) Poly vinyl alcohol       b) Post vacreation activity
   c) Potassium Valeric Acid     d) None of the above

7) Cobalt 60 source of which kind of radiation which is used for preservation of food
   a) Gamma       b) Beta
   c) Alpha       d) X-Ray

8) The concept of triple point is used in which of the following processing method?
   a) Microwave hearting       b) D hydro freezing
   c) Freeze Drying            d) Osmotic drying

9) In slow freezing
   a) Crystal size is big
   b) Crystal size is small
   c) Both extra cellular and intra cellular crystallization takes place
   d) Quality of product is better than fast freezing

10) Which of the following is being used in commercial freezing?
    a) Glycol       b) Dry ice
    c) Ammonia      d) All of the above
11) The time and temperature used for pasteurization of milk is ________.
   a) 72ºC for 15 minutes  b) 72ºC for 15 seconds
   c) 72ºC for 30 minutes  d) 72ºC for 30 seconds

12) Which chemical preservatives added two tomato sauce to extend the shelf life?
   a) Sodium benzoate  b) Calcium propionate
   c) Tocopherol        d) All of the above

13) UV light have a germicidal effect at the wavelength between ______.
   a) 210 to 290 nm   b) 560 to 510 nm
   c) 430-450 nm      d) 140-180 nm

14) Which of the following vitamin is/are affected by radiation?
   a) Vitamin B  b) Vitamin C
   c) Both a and b d) Neither a nor b

Q.2 a) Attempt the following. (Any four) 08
   1) Natural preservatives
   2) Preservation
   3) Drying
   4) Pasteurisation
   5) Sterilisation

   b) Attempt the following. (Any two) 06
      1) What is pickling? Explain suitable example.
      2) What is preservation? Give classification of preservatives.
      3) What is canning? Explain about it.

Q.3 a) Answer the following. (Any two) 08
   1) What are the artificial preservatives? Give it one Application.
   2) Define preservative? What is the concept behind using preservatives in food industry?
   3) What is the importance of food preservation?

   b) Answer the following. (Any one) 06
      1) What are the methods used in high-temperature preservation?
      2) Which preservatives are used in food industry?

Q.4 a) Answer the following. (Any two) 10
   1) What are the doses of radiation used in food industry?
   2) What is Hurdle technology?
   3) What is the concept behind low-temperature preservation of food?

   b) Answer the following. (Any one) 04
      1) Draw a neat labeled diagram of spray dryer and give its one application.
      2) What is the classification of the preservatives?

Q.5 Answer the following. (Any two) 14
   a) What are the modern techniques used food preservation? And explain any one.
   b) What is preservation by low temperature?
   c) What is preservation by drying?
Instructions: 1) All questions are compulsory.
   2) Figures to the right indicate full marks
   3) All questions carry equal marks.
   4) Draw neat labeled diagram wherever necessary.

Q.1 Select the most correct alternative and rewrite the answer: 14

1) Cocoa butter has _________.
   a) Long range of melting point  
   b) Sharp melting point
   c) Very high melting point  
   d) None of the above

2) The product based on soyabean called miso is mostly _________.
   a) Indonesian product  
   b) Chinese product
   c) Japanese product  
   d) Italian product

3) A curd called tofu is obtained from _________.
   a) Moth bean  
   b) Kidney bean
   c) Soya bean  
   d) Cluster bean

4) Bitterness of coffee is attributed to _________.
   a) Caffeine  
   b) Chlorogenic acid
   c) Insulin  
   d) None of the above

5) Dhokla is fermented food typically prepared from _________.
   a) Rice and black gram  
   b) Rice and Bengal gram
   c) Rice and green gram  
   d) Rice and red gram

6) In India finger millet is known as _________.
   a) Jowar  
   b) Bajra
   c) Ragi  
   d) Chawal

7) Most common variety of coffee cultivated are _________.
   a) Coffea Arabica  
   b) Coffea robusta
   c) Both a and b  
   d) Neither a and b

8) Rice bran oil is stable due to presence of _________.
   a) Vit A  
   b) DHA
   c) Vit B  
   d) All of the above

9) Parboiling process is associated with _________.
   a) Rice  
   b) Maize
   c) Wheat  
   d) All of the above

10) Polished rice is obtained by removing which layer _________.
    a) Aleurone  
    b) Germ
    c) Endosperm  
    d) Husk

11) Dehulled rice from which only husk is removed is called _________.
    a) Red rice  
    b) Brown rice
    c) Green rice  
    d) White rice
12) Proper plucking of tea leaves consist of ________.
   a) One leaf one bud     b) Two leaves two buds
   c) Two leaves one bud    d) Any of the above

13) The term QPM is associated with ___________.
   a) Wheat       b) Maize
   c) Rice        d) Sorghum

14) Pellagra disease associated with consumption of ____________.
   a) Maize       b) Rice
   c) Wheat       d) All of the above

Q.2 A) Answer the following. (Any four) 08
   1) Define milling.
   2) Draw neat labeled diagram of hammer mill.
   3) Draw neat labeled diagram of pulverizers.
   4) Define food.
   5) Define grading.

B) Answer the following. (Any two) 06
   1) Write flow chart of tea processing.
   2) Write flow chart of coffee processing.
   3) Write flow chart of coconut processing.

Q.3 A) Answer the following. (Any two) 08
   1) Properties of paddy for rice milling
   2) Write about classification of spice.
   3) Primary processing of wheat

B) Answer the following. (Any one) 06
   1) Dry milling of corn
   2) Milling of legume red gram

Q.4 A) Answer the following. (Any two) 10
   1) Write concept of dhal milling.
   2) Write Garlic powder processing.
   3) Write methods of oil seed processing.

B) Answer the following. (Any one) 04
   1) Write Milling of legume chickpea.
   2) Write dry Milling of wheat.

Q.5 Answer the following. (Any two) 14
   a) Explain Milling of rice.
   b) Scope and importance of agro processing
   c) Explain wet Milling of corn.