

Write the following information in the first page of Answer Script before starting answer

**ODD SEMESTER EXAMINATION: 2020-21**

Exam ID Number \_\_\_\_\_

Course \_\_\_\_\_ Semester \_\_\_\_\_

Paper Code \_\_\_\_\_ Paper Title \_\_\_\_\_

Type of Exam: \_\_\_\_\_ (Regular/Back/Improvement)

**Important Instruction for students:**

1. Student should write objective and descriptive answer on plain white paper.
2. Give page number in each page starting from 1<sup>st</sup> page.
3. After completion of examination, Scan all pages, convert into a single PDF, rename the file with Class Roll No. (2019MBA15) and upload to the Google classroom as attachment.
4. Exam timing from 10am – 1pm (for morning shift).
5. Question Paper will be uploaded before 10 mins from the schedule time.
6. Additional 20 mins time will be given for scanning and uploading the single PDF file.
7. Student will be marked as ABSENT if failed to upload the PDF answer script due to any reason.



9. The milk is pasteurized at 63.8 °C for 30 min to eliminate
- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| a. <i>Mycobacterium tuberculosis</i> | b. <i>Coxiella burnetti</i>           |
| c. <i>Pseudomonas putrefaciens</i>   | d. <i>Brevibacterium erythrogenes</i> |
10. HACCP stands for
- |   |  |
|---|--|
| a. Hazard analysis and critical control point | b. Hazard analysis and contamination control point |
| c. Hazard assess and critical control point   | d. Hazard assay and contamination control point    |
11. .... is the best temperature for the growth of most poisoning bacteria.
- |          |          |
|----------|----------|
| a. 20 °C | b. 27 °C |
| c. 37 °C | d. 47 °C |
12. PVC stands for
- |                          |                             |
|--------------------------|-----------------------------|
| a. Poly Vinyl Chlorine   | b. Poly Vinyl Chloride      |
| c. Poly Vinyl Chloroform | d. Polyester Vinyl Chloride |
13. The package contain a number of secondary packages is called
- |                     |                      |
|---------------------|----------------------|
| a. Primary package  | b. Secondary package |
| c. Tertiary package | d. None              |
14. LDPE is
- |                                  |                             |
|----------------------------------|-----------------------------|
| a. Long distance polyethylene    | b. Low density polyethylene |
| c. Light density propylene ether | d. None of the above        |
15. Aerosol cans are made up from
- |              |                    |
|--------------|--------------------|
| a. Aluminium | b. Stainless steel |
| c. Paladium  | d. Brass           |
16. Jelly is ----- food product.
- |               |           |
|---------------|-----------|
| a. Solid      | b. Liquid |
| c. Semi Solid | d. Syrup  |
17. Sugar content in Jelly is
- |        |        |
|--------|--------|
| a. 75% | b. 70% |
| c. 72% | d. 65% |
18. Potato is the rich source of
- |            |             |
|------------|-------------|
| a. Fat     | b. Starch   |
| c. Vitamin | d. Minerals |
19. In HTST pasteurization of milk is heated to.....
- |                      |                      |
|----------------------|----------------------|
| a. 58 °C for 15 Sec. | b. 72 °C for 15 Sec. |
| c. 68 °C for 15min.  | d. 78 °C for 15 Sec. |
20. FSSAI stands for .....
- |  |  |
|--|--|
| a. Food Safety and Standard Authority of India   | b. Food Security and Standard Association of India |
| c. Food Safety and Standard Association of India | d. Food Safety and Security Authority of India     |

**(PART-B : Descriptive)**

Time : 2 hrs. 40 min.

Marks : 50

*[ Answer question no.1 & any four (4) from the rest ]*

1. Write the short notes on aseptic packaging, pasteurization and labelling. 3+3+4=10
  
2. a. Give a short note on food and its function. 5+5=10  
b. What do you understand by balance diet?
  
3. a. Give a short note on requirement and benefits of FSSAI. 5+5=10  
b. Give a short note on food additive.
  
4. What are unfermented fruits beverages? Give flow-sheet for processing of RTS Juices and squash. 2+8=10
  
5. a. Give the flow chart for manufacturing of pasteurized milk. 5+5=10  
b. Discuss about the Indian Dairy Products.
  
6. Describe the different preservation methods used in food industry. 10
  
7. Write a note on different types of chemical preservatives used in food industry. 10
  
8. a. How do you differentiate between paper and paperboard? 4+2+4=10  
b. What are the constituents of glass? Explain the important properties of glass?

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