



2018 VI 22

0930

Seat No. :

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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 number and sub question number **clearly**.

iii) **All** questions are **compulsory**.

iv) Figures to the **right** indicate **full** marks.

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

Name the syrup used in canning. [1]

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

i) State the two disadvantages of blanching. [2]

ii) List the different methods of cooling processed cans. [2]

iii) Why rapid communication of information is important in process control ? [2]

C) Answer the following question in **40 – 50** words.

Explain the three main aspects to the application of food quality control. [3]

2. A) Match the column correctly :

[1]

Column A

Column B

i) Colour

a) Brixo meter

ii) Size and shape

b) Spectrophotometer

c) Micrometer



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

i) Write a short note on “Toxicity”. [2]

ii) Why are grading of fruits and vegetables carried out in to various sizes and shapes ? [2]

iii) Mention any two advantages of flexible packaging pouch. [2]

C) Answer the following question in **40 – 50** words.

Define quality and explain any two major groups of quality characteristics of fruits and vegetables. [3]

3. A) Select the correct alternative from those given below **each** statement and write the completed statement. [1]

i) In Luncheon meat, the agents added for preservation are salt and _____

a) Sulphur dioxide

b) Sodium nitrite

c) Sodium benzoate

ii) During mixing operation dry ice is added to maintain the temperature of luncheon meat below _____

a) 2°C

b) 10°C

c) – 2°C

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

i) Mention the limit of fat and moisture content in corned beef hash product. [2]

ii) Write the process of canning oysters. [2]

iii) Give the recipe of plain sauce. [2]

C) Answer the following question in **40 – 50** words :

State the blanching temperature of dry beans and its advantages. [3]



4. A) Select the correct alternative from those given below each statement and write the completed statement. [2]

i) Spherical shaped bacteria are called _____

- a) Coccobacillus
- b) Coccus
- c) Bacillus

ii) Enzymes convert pectin in to _____

- a) Pectin acid
- b) Amino acid
- c) Sugars

iii) All enzymes are inactive at _____

- a) 10°C
- b) 50°C
- c) 80°C

iv) Yeast that multiplies by means of budding is known as _____

- a) Pseudo yeast
- b) True yeast
- c) False yeast

B) Answer the following question in **20 – 30** words :

Explain the term “vinegar mother”.

[2]

C) Answer the following questions in **40 – 50** words :

i) List the factors responsible for food spoilage.

[3]

ii) Name the different types of brewed vinegar and explain any two.

[3]
