

315306

12526

3 Hours / 70 Marks

Seat No.

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- Instructions* – (1) All Questions are *Compulsory*.
(2) Answer each next main Question on a new page.
(3) Illustrate your answers with neat sketches wherever necessary.
(4) Figures to the right indicate full marks.
(5) Assume suitable data, if necessary.
(6) Mobile Phone, Pager and any other Electronic Communication devices are not permissible in Examination Hall.

Marks

- 1. Attempt any FIVE of the following :** **10**
- a) Define food preservation.
 - b) List any four constituents of food.
 - c) Compare Natural and Synthetic food colorants.
 - d) Identify food according to ease of spoilage.
 - e) State two advantages of pasteurization.
 - f) Define canning.
 - g) List any four chemical preservatives used in food.

P.T.O.

- 2. Attempt any THREE of the following :** **12**
- a) Explain the process of sterilization in high-temperature processing.
 - b) Describe the process of pasteurization with types.
 - c) Describe preservation of food using salt.
 - d) Classify fermentation processes and describe lactic acid fermentation.
- 3. Attempt any THREE of the following :** **12**
- a) Classify low temperature preservation methods with examples.
 - b) Describe any four principles of food preservation.
 - c) Explain legal safeguards in use of food additives.
 - d) Explain the principle and working process of canning.
- 4. Attempt any THREE of the following :** **12**
- a) Explain the classification of food additives.
 - b) Explain preservation of food using sugar.
 - c) Illustrate the process of micro-wave heating in food processing.
 - d) Illustrate the uses and risks of food additives.
 - e) Explain preservation of food using acids in details.
- 5. Attempt any TWO of the following :** **12**
- a) Describe the methods of heat transfer used in food processing.
 - b) Describe the operation of a double pipe heat exchanger.
 - c) Explain the faults of vinegar production and their remedies.

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[3]

Marks

6. Attempt any TWO of the following :

12

- a) Explain the process and equipment used for vinegar production.
 - b) Apply evaporation technique for concentration of fruit juice.
 - c) Describe the following types of flavour -
 - i) Processed flavour
 - ii) Added flavour
 - iii) Developed flavour
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