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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 processing.
 - b) Give the steps for processing of fruits.
 - c) Define food spoilage.
 - d) List out any four processing method of oil seeds.
 - e) Enlist any two reasons why additives are added to foods.
 - f) Write the names of any two food standards.
 - g) Define oil-seeds processing.

P.T.O.

- 2. Attempt any THREE of the following : 12**
- a) Describe the preparation of fruit products such as jam.
 - b) State the causes of food spoilage.
 - c) Describe the oil processing (Bi-product of oil) in terms of Hydrogenation of oil.
 - d) Give the objectives of the food safety and standards Act, 2006.
- 3. Attempt any THREE of the following : 12**
- a) Give the classification of beverages.
 - b) Describe the economical scenario of production and processing of fruits and vegetables in India.
 - c) Describe the preservatives such as Sulphur dioxide and benzoic acid.
 - d) Describe the AGMARK Standards.
- 4. Attempt any THREE of the following : 12**
- a) Describe the Potato Processing for Chips manufacturing.
 - b) Describe in brief the processing technology of oil seeds in terms of purification such as Degumming and Refining.
 - c) Give the classification of food additives with their suitable examples.
 - d) Describe the Bureau of Indian Standards (BIS).
 - e) Describe the functions of –
 - i) Antioxidants
 - ii) Colouring and Flavouring agents.

5. Attempt any TWO of the following : 12

- a) Describe the beverages such as tea, coffee, and plant extracts with suitable example.
- b) Describe the following methods for preservation of fruits juice:
 - i) Pasteurization
 - ii) Use of chemical preservatives.
- c) Describe the processing technology of oil seeds in terms of -
 - i) Oil seed pressing
 - ii) Solvent extraction.

6. Attempt any TWO of the following : 12

- a) Describe the preservation of fruit juice in terms of –
 - i) Use of chemical preservative
 - ii) Preservation by sugar
 - b) Describe the following –
 - i) Humectants
 - ii) Anti cracking agents
 - iii) Leavening agents
 - c) Describe the penalties and offenses under the food safety and standards act, 2006. (FSSA)
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