

22613

22232

3 Hours / 70 Marks

Seat No.

--	--	--	--	--	--	--	--

- 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) List equipments used for cleaning of raw materials in food processing industry.
- (b) Give role of antioxidants.
- (c) Define degumming.
- (d) Define brewing.
- (e) Define carbonation.
- (f) Give selection criteria of fruit for food processing.
- (g) Give examples of food preservatives.



- 2. Attempt any THREE of the following : 12**
- (a) Explain with examples various raw materials used in food production.
 - (b) Define :
 - (i) Hydrogenation
 - (ii) Plasticizing
 - (iii) Tempering
 - (iv) Winterization
 - (c) Explain manufacturing process of vinegar.
 - (d) Write the health benefits of wine.
- 3. Attempt any THREE of the following : 12**
- (a) Describe vegetable processing.
 - (b) Describe processing technology of oil. (any one)
 - (c) Give role of following additives :
 - (i) Chelating Agents
 - (ii) Curing Agents
 - (iii) Stabilizers
 - (iv) Emulsifiers
 - (d) Explain the hygienic and safe practices to be followed for the beverage manufacturing technology.
- 4. Attempt any THREE of the following : 12**
- (a) Describe grapes processing technology.
 - (b) Describe solvent extraction process.
 - (c) Define :
 - (i) Humectants
 - (ii) Anticaking Agents
 - (iii) Leavening Agents
 - (iv) Non-nutritive Agents

- (d) Describe manufacturing of Jam and Jellies.
- (e) State Parameters of cleaning, sorting and grading of the given raw food material.

5. Attempt any TWO of the following : 12

- (a) Describe with sketches the purification techniques of the given type of oil.
- (b) Describe malting process of barley.
- (c) Describe properties of additives.

6. Attempt any TWO of the following : 12

- (a) Explain regulations in production and preservation of the given type of food material.
 - (b) Describe process technology of wine manufacturing.
 - (c) Define :
 - (i) Straining
 - (ii) Deaeration
 - (iii) Freezing
 - (iv) Plasteurization
 - (v) Clarification
 - (vi) Aseptic processing
-

