

22613

24225

3 Hours / 70 Marks

Seat No.

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- Instructions :**
- (1) All Questions are *compulsory*.
 - (2) Illustrate your answers with neat sketches wherever necessary.
 - (3) Figures to the right indicate full marks.
 - (4) Assume suitable data, if necessary.

Marks

1. Attempt any FIVE of the following :

10

- (a) What is Food processing ?
- (b) Define Jam and Jellies.
- (c) Define Winterization.
- (d) Define Brewing.
- (e) What is Pasteurization ?
- (f) Name any four preservatives used in food processing.
- (g) Define Plasticizing.

2. Attempt any THREE of the following :

12

- (a) Explain the cleaning procedures for raw materials and their importance in food processing.
- (b) Describe the pulping processing of Tomato.
- (c) Describe the manufacturing process of wine with flow sheet diagram.
- (d) Describe the French Fries processing from potato in detail.



- 3. Attempt any THREE of the following : 12**
- (a) Explain the preservation techniques of Fruit juice in terms of pasteurization, use of chemicals, By Sugar, Freezing, Drying, Carbonation and aseptic processing.
 - (b) Explain Hydrogenation for oil processing. Suggest application of hydrogenated oils.
 - (c) Describe the manufacturing process of Acetic acid fermentation process (Slow & Quick process).
 - (d) Give the role of following food additives :
 - (i) Antioxidant agents
 - (ii) Chelating agents
- 4. Attempt any THREE of the following : 12**
- (a) Explain the role of preservatives such as Sulphur dioxide and Benzoic acid in food products.
 - (b) Give the classification and health benefits of wine.
 - (c) Give role of colouring and flavoring agents added in food products.
 - (d) Explain degumming and bleaching operation for oil processing.
 - (e) Explain Refining and deodorization operation for oil processing.
- 5. Attempt any TWO of the following : 12**
- (a) Explain solvent extraction process with flow diagram.
 - (b) Explain the procedure of making the Jam and Jellies and write their preservation.
 - (c) Describe the manufacturing process of vinegar. Give types and uses of vinegar.
- 6. Attempt any TWO of the following : 12**
- (a) Describe the cleaning procedures of raw materials by vibrating screen and cyclone separator.
 - (b) Describe the manufacturing process of Red Rose and fortified wine.
 - (c) Give role of curing, humectant and stabilizer agents.
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