

22613

23242

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 Carbonation.
- (b) Give examples of food preservatives.
- (c) Define Brewing.
- (d) List any four applications of Vinegar.
- (e) List the food products produced from tomato & potato in processing plant.
- (f) Classify various raw materials used in food production.
- (g) Give example of oil seeds used in oil production.

2. Attempt any THREE of the following :

12

- (a) Describe the manufacturing of Tomato ketchup.
- (b) Describe clarification & aging operation.
- (c) Give the classification of food additives with their suitable example.
- (d) Explain colour sorter with neat sketch.



- 3. Attempt any THREE of the following :** **12**
- (a) Describe the preservation of fruit juice in term's of :
 - (i) Use of chemical preservative
 - (ii) Preservation by sugar
 - (b) Describe the preservatives such as Sulphur Dioxide and Benzoic Acid.
 - (c) Differentiate between Jam & Jellies.
 - (d) Write the health benefits of wine.
- 4. Attempt any THREE of the following :** **12**
- (a) Give role of following additives with one example :
 - (i) Curing Agents
 - (ii) Stabilizers
 - (iii) Leavening Agents
 - (iv) Humectants
 - (b) Describe the equipment Dryer used for cleaning of food raw materials.
 - (c) Describe the manufacturing process of vinegar.
 - (d) With neat sketch, describe the process of hydrogenation of oil.
 - (e) Define sorting & grading. Example size sorter.
- 5. Attempt any TWO of the following :** **12**
- (a) Explain the Degumming, Bleaching and Winterization operation for oil processing.
 - (b) Describe the solvent extraction process for processing technology of oil seeds.
 - (c) Describe process technology of wine manufacturing.
- 6. Attempt any TWO of the following :** **12**
- (a) Describe malting process of Barley.
 - (b) Explain the hygiene and safe practices to be followed for the beverage manufacturing technology.
 - (c) Describe the following with example :
 - (i) Anti-Caking agents
 - (ii) Non-nutritive agents
 - (iii) Chelating agents
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