

22613

12425

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) List out the equipments used for cleaning for raw materials in food processing.
- (b) Define Jam and Jellies.
- (c) Give names of any two methods for processing of fruit juice.
- (d) Define winterization in oil processing.
- (e) Define plasticizing in oil processing.
- (f) Define Brewing.
- (g) What is pasteurization ?

2. Attempt any THREE of the following :

12

- (a) Describe the various raw materials used for the production of food.
- (b) Explain the tomato processing of tomato ketchup.
- (c) Describe the French Fries processing from potato in detail.
- (d) Draw manufacturing process flow diagram of vinegar. Give types and uses of vinegar.



- 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 and freezing.
 - (b) Describe the solvent extraction process for oil.
 - (c) Describe the manufacturing process of Acetic acid fermentation process by quick process.
 - (d) Explain the roles of curing and stabilizer agents as food additives.
- 4. Attempt any THREE of the following : 12**
- (a) Explain degumming and bleaching operation for oil processing.
 - (b) Explain refining and deodorization operation for oil processing.
 - (c) Give the classification and health benefits of wines.
 - (d) Explain the roles of colouring and flavouring agents added in food products.
 - (e) Explain the role of preservatives such as sulphur dioxide and benzoic acid in food products.
- 5. Attempt any TWO of the following : 12**
- (a) Describe the fruit processing in terms of selection, juice extraction, deaeration, straining, filtration and clarification.
 - (b) Explain hydrogenation for oil processing. Suggest application of hydrogenated oils.
 - (c) Describe with flow diagram manufacturing process of wine.
- 6. Attempt any TWO of the following : 12**
- (a) Describe the sorting and grading of food processing.
 - (b) Describe the manufacturing process of fortified and sparkling wine.
 - (c) Explain the roles of following food additives :
 - (i) Antioxidants agents (ii) Chelating agents (iii) Stabilizers
 - (iv) Emulsifiers (v) Humectant agents
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