

22613

23124

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.

Marks

1. Attempt any FIVE of the following :

10

- (a) Classify various raw materials used in food production.
- (b) Define pasteurization process.
- (c) Give example of oil seeds used in oil production.
- (d) Name various brewing raw materials and give its role.
- (e) Define Brewing.
- (f) Write the product produced from fruit and vegetable processing.
- (g) Explain the refining of vegetable oil.

2. Attempt any THREE of the following :

12

- (a) Describe parameters of cleaning, sorting and grading of food raw materials.
- (b) Describe the manufacturing of Tomato Ketchup.
- (c) With flow sheet diagram, describe the process technology of Red Wine.
- (d) State the uses of chemical preservative in food processing.



- 3. Attempt any THREE of the following : 12**
- (a) Give the parameters for selection of preservatives.
 - (b) Suggest applications of hydrogenated oils.
 - (c) Describe the manufacturing process of vinegar.
 - (d) Give the classification of food additives with their suitable examples.
- 4. Attempt any THREE of the following : 12**
- (a) Give the role of Emulsifiers and Curing agents.
 - (b) Describe the Mashing and Carbonation Process.
 - (c) Describe the preservatives such as Sulphur dioxide and benzoic acid.
 - (d) Explain the Degumming and Bleaching operation for oil processing.
 - (e) With neat sketch, describe the process of hydrogenation of oil.
- 5. Attempt any TWO of the following : 12**
- (a) Describe the solvent extraction process for processing technology of oil seeds.
 - (b) Describe the preservation of fruit juice in term of :
 - (i) use of chemical preservative
 - (ii) preservation by sugar
 - (c) Give the classification of wine. Describe the fortified wine and sparkling wine.
- 6. Attempt any TWO of the following : 12**
- (a) Describe the equipments dryer and cyclone separator used for cleaning of food raw materials.
 - (b) Describe the clarification and aging process for manufacturing of white wine.
 - (c) Describe the following :
 - (i) Humectants
 - (ii) Anti-cracking agents
 - (iii) Leavening agents
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