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Time : 2 Hours

FOOD PROCESSING

Pre-Vocational (Home Science Group)

Subject Code

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Total No. of Questions : 4

(Printed Pages : 3)

Maximum Marks : 40

INSTRUCTIONS : (i) Answer each question on a fresh page.

(ii) Write the question and sub-question number clearly.

(iii) All questions are compulsory.

(iv) Figures to the right indicate full marks.

1. (A) Match the items in column 'A' with the appropriate answer in column 'B' : 1

Column A**Column B**

(i) Flame peeling

(i) Peaches

(ii) Lye peeling

(ii) Garlic

(iii) Papaya.

(B) Answer the following questions in **20-30** words each :

(i) State the importance of washing fruits and vegetables before canning. 2

(ii) Why are processed cans cooled rapidly? 2

(iii) List the disadvantages of traditional packaging material. 2

(C) Answer the following question in **40-50** words : 3Mention the basic functions of industrial packaging material (any *three*).

2. (A) Fill in the blanks with the appropriate word given in the brackets : 1
- (i) Sensory group in quality characteristics include appearance flavour and.....
(Adulterants, texture, product yield).
- (ii) Potatoes with high sugar content have a tendency to turn dark during.....
(blanching, heating, dehydration).
- (B) Answer the following questions in **20-30** words each :
- (i) Why are fruits and vegetables graded into various shapes and sizes ? 2
- (ii) Define the term 'quality' and state the different major groups of quality characteristics. 2
- (iii) Mention the advantages of microwave processing. 2
- (C) Answer the following question in **40-50** words : 3
- (i) Write a short note on measurement of surface colour in fruits and vegetables.
3. (A) Answer the following question in *one* line :
- (i) Mention the rate at which salt is added in processed luncheon meat.
- (B) Answer the following questions in **20-30** words each : 1
- (i) Give two points of differences between chopped ham and luncheon meat. 2
- (ii) List the ingredients used to prepare tomato sauce. 2
- (iii) State the basic formula of corned beef hash. 2

(C) Answer the following question in **40-50** words : 3

(i) Write a short note on 'Soups'.

4. (A) Match the items in column 'A' with the appropriate answer in column 'B' : 2

Column A

Column B

(i) Propionics

(i) Lacto baceilus

(ii) Batyrics

(ii) Propions bacterium

(iii) Acetics

(iii) Clostridium

(iv) Lactics

(iv) Aceto bacter

(v) Yeast.

(B) Answer the following question in **20-30** words :

Explain the term "Vinegar Mother". 2

(C) Answer the following questions in **40-50** words each :

(i) Briefly explain the method of preparation of Guava jelly. 3

(ii) Write a short note on "Bacteria". 3