2022	XI 26	3	0230	Seat No.
Time	: 1½ I	Hours	FIRST-TERM	FOOD PROCESSING
				(Pre-Vocational)
				(Home Science Group)
			Subject Code	
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Total	l No. o	f Questions : 20	(Printed Pages: 8)	Maximum Marks: 20
INST	RUCI		-	choices for its answer (A), (B), e of them is the correct answer.
		v t	vith a ball point pen or	each question number, darken aly ONE bubble corresponding be the most appropriate answer, hoices.
1.	_	rocess of sealing t		ly in containers and sterilizing
	(A)	Canning		
	(B)	Pasteurization		
	(C)	Glazing		
	(D)	Blanching		
2.	Canni	ing is also known	as	
	(A)	Boiling		
	(B)	Steaming		
	(C)	Appetizing		
	(D)	Baking		
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3.	The n	nethod used for peeling garlic and onion is	
	(A)	Lye Peeling	
	(B)	Flame Peeling	
	(C)	Steam Peeling	
	(D)	Hand Peeling	
4.	Citric	acid is added to the syrup in order to improve the	
	(A)	Nutritional value	
	(B)	Texture	
	(C)	Appearance	
	(D)	Colour	
5.	The s	yrup used for canning of fruits is prepared from	
	(A)	Sucrose	
	(B)	Fructose	
	(C)	Glucose	
	(D)	Maltose	
6.	The p	process of coating the inside of the can to prevent discoloration is	
	known as		
	(A)	Lacquering	
	(B)	Sealing	
	(C)	Oiling	
	(D)	Painting	

7.	The n	non-enzymatic browning in fruits is caused by the presence of
	(A)	Lipase
	(B)	Carotenoids
	(C)	Amino acid
	(D)	Chlorophyll
8.	Fruits turns pink during processing due to the presence of	
	(A)	Leuco-anthocyanin
	(B)	Carotenoids
	(C)	Anthoxanthins
	(D)	Riboflavin
9.	Potate	oes with high sugar content turns dark during
	(A)	Oxidation
	(B)	Reduction
	(C)	Polymerization
	(D)	Dehydration
10.	The i	nstrument used to measure size and shape of fruits is
	(A)	Spectromil-20
	(B)	Spectrometer
	(C)	Vernier caliper
	(D)	Hunter colour difference meter

11.	The h	nidden characteristic of fruits and vegetables is	
	(A)	Toxicity	
	(B)	Colour	
	(C)	Shape	
	(D)	Size	
12.	Which of the following is <i>not</i> the sensory characteristic of fruits?		
	(A)	Colour	
	(B)	Size and Shape	
	(C)	Nutritional Value	
	(D)	Defect	
13.	Which	n of the following is not aspect to the application of Food Quality	
	Contr	rol?	
	(A)	Moral	
	(B)	Commercial	
	(C)	Legal	
	(D)	Traditional	
14.	Which	n of the following materials was <i>not</i> used traditionally for packaging?	
	(A)	Banana leaf	
	(B)	Other Broad leafs	
	(C)	Corn Sheaths	
	(D)	Aluminum Foil	
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15.	The 1	material for packaging contains should not be sensitive to
	(A)	Dust
	(B)	Light
	(C)	Moisture
	(D)	Temperature
16.	Whic	h one of the following is <i>not</i> the main objective of packaging?
	(A)	To preserve the flavour
	(B)	To keep the product in good condition
	(C)	To protect the product from thermal change
	(D)	To keep the product from selling
17.	Testi	ng the preference of a sample to the public for whom the product is
	inten	ded to is known as
	(A)	Market testing
	(B)	Grade
	(C)	Consumer testing
	(D)	Judgmental testing
18.	Timb	er testing and crates are used extensively above
	(A)	100 kg
	(B)	50 kg
	(C)	25 kg
	(D)	10 kg

19.	The material used for packing soft drinks and cooking oil is	
	(A)	Polyvinyl Chloride
	(B)	Wood
	(C)	Aluminum Foil
	(D)	Cotton bags
20.	The	unpleasant taste and odour which develops in fat during storage is
	know	<i>y</i> n as
	(A)	Palatability
	(B)	Purity
	(C)	Clarity
	(D)	Rancidity