

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 Discuss the scope and importance of handling and transportation of food products.
- Q.4 Explain effects on quality of meat products due to pre-slaughtering handling & transportation. Discuss storage requirements for the same.
- Q.5 Explain any two
- (a) Chain conveyor belt.
 - (b) Screw conveyor belt.
 - (c) Hydrolic conveyor belt.
 - (d) Bucket elevators.
- Q.6 What do you understand by handling & transportation system of milk and how it effects the quality of milk.
- Q.7 Discuss factors affecting quality of grains during storage and types of storage structure of facilities.

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Roll No.

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3rd Sem. / Food Technology

Subject : Handling , Transportation & Storage of Food

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1
- a) DFD.
 - b) Ante mortem.
 - c) Food spoilage.
 - d) HACCP.
 - e) Waxing.
 - f) Packaging of eggs.
 - g) Trimming.
 - h) Lairaging.
 - i) Chemical change in food.
 - j) Stunning.

- k) Mycotoxin.
- l) Candling.
- m) PICS.
- n) Infestation of food grains.
- o) Material Handling.
- p) Cooling.
- q) Molds.
- r) Storage temperature of milk products.

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

- Q.2
- i) What do you mean by ante mortem?
 - ii) Briefly explain transportation of dairy products.
 - iii) Write about the danger zone and safe zone of food storage.
 - iv) What do you understand by pre-cooling of milk?

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- v) Write about pre-treatment of eggs before transportation.
- vi) Write the steps to be taken for slaughtering of animals.
- vii) What is the importance of handling food hygienically?
- viii) Differentiate between vibrating and oscillating conveyors.
- ix) Why meats and vegetables should be stored separately Discuss?
- x) Differentiate between candling and grading of eggs.
- xi) What is the significance of pre-cooling of milk before storage.
- xii) Write down the steps involved in the storage of fruits and vegetables.
- xiii) What is microbiological and biochemical change in post harvest changes in food.
- xiv) Explain Causes of spoilage and prevention of grains.
- xv) What are the requirements in the storage of eggs.

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