

xiv) Give the methods of transportation of milk.

xv) What are the chemical changes that occur after harvesting of grains?

### SECTION-C

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

Q.3 What are the traditional and improved storage structures for storing grains? Explain with neat diagram.

Q.4 What types of cold storage facilities are required for fruits and vegetables?

Q.5 What are the basic requirements of pre-slaughter meat animal? Give the effect of rough handling on meat quality.

Q.6 How fruits are handled after harvesting? Explain.

Q.7 What is a bucket elevator? Where it is used? Give its selection criteria and working with neat diagram.

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### 3<sup>rd</sup> Sem. / Food Technology

#### Subject : Handling, Transportation and Storage of Foods

Time : 3 Hrs.

M.M. : 100

### SECTION-A

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

- Q.1
- a) CAS
  - b) Non perishable foods
  - c) Slaughtering
  - d) PDS
  - e) Curing
  - f) Separating
  - g) Developed acidity of milk
  - h) Cold storage
  - i) Dehydration

- j) Egg yolk should be in the ..... when observed against light.
- k) Conveyor
- l) Sampling
- m) Abiotic spoilage
- n) Packaging of egg
- o) Deep bin probe
- p) Pre-cooling
- q) Predator
- r) Anticoagulants

### SECTION-B

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

- Q.2
- i) What are the losses that occur after harvesting?
  - ii) Give the working of screw conveyor.

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- iii) Differentiate between chain conveyor belt conveyor.
- iv) What are the objective of ante mortem examination of meat animal.
- v) What is the importance of chilling of milk after collection?
- vi) What is egg candling? Explain.
- vii) List the causes of spoilage of fruits and vegetables.
- viii) What is vibrating and oscillating conveyor?
- ix) How eggs are graded? Explain.
- x) What is the importance of handling, transportation and storage of foods?
- xi) How is rigor mortis developed in slaughter animal?
- xii) Give a brief account on chemical method of rodent control.
- xiii) What is the effect of poor handling on milk quality?

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