

Savitribai Phule Pune University
Anekant Education Society's
Tuljaram Chaturchand College, Baramati
B.Voc. Food Processing and Post-Harvest Technology
Semester Examination, October 2019-2020
Semester I, Paper FP - 3, Food Science - I

Question Bank

SECTION I (13 Marks)

Q.1 A. Multiple choice question

- i. The Percentage of Endosperm, germ and bran of cereals are
- (a) 83, 2½, 14½ (b) 82, 2½, 14½
(c) 83, 3½, 14½ (d) 83, 2½, 15½
- ii) Soft Wheat are used for the making of
- (a) Cakes and bread (b) Macaroni
(c) Cakes and Macaroni (d) Macaroni and Bread
- iii) High Gluten content of wheat are
- (a) Durum Wheat (b) Soft wheat
(c) Hard Wheat (d) Maida
- iv) Legumes seeds are excellent source of
- (a) B Complex vitamin (b) Vitamin A
(c) Vitamin C (d) Vitamin K
- v) Trypsin Inhibitor are inactivate at
- (a) 120⁰C for 15-30 minutes (b) 115⁰C for 15-30 Minutes
(b) 120⁰C for 05-10 minutes (c) 115⁰C for 05-10 minutes
- vi) Hard wheat are used for making of
- (a) Bread (b) Macaroni
(c) Cakes (d) Cakes and Macaroni
- vii) India depends greatly on pulses to meet its demand for
- (a) Carbohydrate (b) Protein
(c) Minerals (d) Vitamins
- viii) Groundnut Content -----
- (a) About 25% Protein (b) About 35% Protein
(b) About 15% Protein (c) About 45% Protein
- ix) Oils & Fat provide _____times more energy than protein and carbohydrates
- (a) 2.25 times (b) 3.25 times
(b) 4.24 times (c) 1.25times
- x) Fruits contain ____ to ____ per cent of water
- (a) 75 to 90 (b) 85 to 95
(b) 65 to 85 (c) 55 o 75

Q. 1. B Fill in the blanks

- i) Groundnut contain about _____ of protein
- ii) Fruits contain _____ per cent of water
- iii) Write the English name of 5 (five) cereals
- iv) Write the English name of 5 (five) pulses
- v) Fresh leaves of Indian Tea contain _____ % of caffeine
- vi) is the King of the spices and queen of the spices
- vii) Tomatoes Contain Pigments
- viii) India depends greatly on pulses to meet its demand for
- x) Oils and fats provide..... times more energy than protein and carbohydrates.
- xi) Fruits contains to percent of water

- xii) Amla is the richest sources of Vitamin.....
- xiii) The Percentage of Endosperm, germ & bran of cereals are respectively.
- xiv) The caffeine content of a cup of coffee (150 ml) is about _____ mg.
- xv) Fresh leaves of Indian Tea contain _____ % of caffeine
- xvi) Write the English name of 5 (five) cereals.
- xvii) Write the English name of 5 (five) Spices

Q. 1 C Write very short Answer

- i. Scientific definition of food
- ii. Food additives
- iii. Antioxidants
- iv. King of the spices and Queen of the spices
- v. Products of wheat
- vi. The Percentage of the endosperm, germ and bran of the cereals are

Section-II (25 Marks)

Q. 2 and 3 Short Answer type question

1. Define the structural component of cereal grains
2. Enlist the major constituent of cereals
3. Describe the whole wheat flour
4. Written short notes on Macaroni Products
5. Explain the advantage and limitation of Parboiling
6. Discuss the composition of Pulses
7. Describe the anti-nutritional factor of pulses in brief
8. Write short not on products of wheat
9. Write short notes on rice products
10. Define and Classify the vegetables
11. Functions of the foods
12. Toxic constitute of pulses and their elimination.
13. Role of cereals in the Indian Cookery
14. Microwave Cooking with diagram
15. Define and Classify the Fruits?
16. Write down classification of vegetables in brief?
17. Classify Nuts on the basis of food point of view and write uses of nuts?
18. Write notes on mayonnaise?
19. Write a short note on pigments present in the fruits?
20. Write down classification of vegetables in brief?
21. Describe the objective of cooking
22. Explain the solar cooking with application in food processing

Section- III (12 Marks)

Q. 4 Case Study or Long answer type question:

1. Classify spices on the basis of origin and active principle present in the spices?
2. Give classification of beverage and explain tea in details?
3. Flow process chart of cocoa and chocolate manufacturing?
4. Classify different methods of cooking and explain any five methods in details.
5. Write classification of spices on the basis of origin and active principle.
Explain any five major spices in details.

6. Classify spices on the basis of origin and active principle present in the spices and write notes on Black Pepper and Cardamom.
7. Write notes on cooking in details.
8. Describe the preliminary preparation in food processing.
9. Explain the moist heat cooking in details.
10. Write notes on products of wheat in details.
11. Explain the factors which affect the food storage.
12. Describe the processing of oils and fats in details.
13. Classify the vegetables or fruits in details