

Register No.:

265

April 2024

Time - Three hours
(Maximum Marks: 100)

- [N.B. 1. Answer all questions under Part-A. Each question carries 3 marks.
2. Answer all the questions either (A) or (B) in Part-B. Each question carries 14 marks.]

PART - A

1. What are the different methods of food preservation?
2. Write a short note on packing of food materials.
3. What are the different constituents present in an egg?
4. Define the term poultry.
5. List down the factors determining milk procurement.
6. Define flavoured milk.
7. Classify vegetables.
8. Write a short note on skin removal of vegetables.
9. What is tea?
10. Write a short note on aromatization of coffee.

[Turn over.....

PART - B

11. (a) Explain the different methods of drying.
(Or)
(b) Explain the simple techniques followed in detection of adulteration.
12. (a) Explain the various methods of egg preservation.
(Or)
(b) Explain the process of pickling, smoking, salting and drying of fish.
13. (a) Explain the various points to be considered to implement a pricing policy.
(Or)
(b) Explain about Storage of milk and Distribution of milk.
14. (a) Give the composition and nutritive value of vegetables. Explain.
(Or)
(b) Explain the procedure of jelly preparation.
15. (a) Write the classification of beverages and the ingredients used for beverages.
(Or)
(b) Write in detail about fermentation of tea leaves.
