

- NB: (1) Question **No.1** is **compulsory**
- (2) Attempt any **three** questions out of remaining **five** questions
- (3) Each question carries **equal** marks
- (4) **Illustrate** answers with **sketches** wherever required

1. Write Short Notes on (20)
  - a) Emulsifiers
  - b) Single cell protein
  - c) Yoghurt
  - d) Organic acids
  
2.
  - a) Explain any two food borne infectious diseases. (10)
  - b) Describe in detail various post harvesting technology for food crops. (10)
  
3.
  - a) Explain the process and steps involved in Red Wine production. (10)
  - b) Describe use of different packaging materials used in food packaging. (10)
  
4.
  - a) Explain the process and steps involved in cheese production along with a detailed flow chart. (10)
  - b) Write note on fruit juices and their types. (05)
  - c) Give detailed account on colouring agents. (05)
  
5.
  - a) Discuss various factors affecting growth of microorganisms in foods. (10)
  - b) What is food preservation? State various methods of high temperature food preservation. (10)
  
6. Explain in brief. (20)
  - a) Blanching
  - b) Preservation of Food by Irradiation
  - c) Tetra pack
  - d) Vitamin B<sub>12</sub>