Seat No.		Set F)
	В.	Voc. (Semester - I) (New) (CBCS) Examination Oct/Nov-2019 Food Processing and Management BUSINESS COMMUNICATION - I	
		e: Saturday, 02-11-2019 Max. Marks: 7 30 AM To 02:00 PM	0
Instru	ıctic	ns: 1) All questions are compulsory. 2) Figures to the right indicate full marks.	
Q.1	A)	Give the meaning of the following. 1) Passbook 2) Interest 3) Tax 4) Banner 5) Slogan 6) A leaflet 7) Brand 8) Supply 9) Branding 10 Loan	0
	B)	Fill in the blanks choosing correct options given below. 1) are the compulsory elements of a sentence. a) S, P b) O, S c) P, A, C d) S, P, A)4
		 2) We can give an order or make a request by using a) Simple sentence b) Compound sentence c) Interrogative sentence d) Imperative sentence 	
		 Clause has full meaning of itself. Main clause That clause Noun clause 	
		4) The structure of interrogative sentence is	

Q.2 A) Answer the following. (Any Four)

a) s + v + o +.

80

- 1) Explain 'Government relations'.
- 2) Explain 'Media Relations'.
- Explain 'Financial relations'.
- 4) Explain 'Community relations.
- 5) Explain 'Marketing Communications'.

c) wh word/Av + s + v + o +?

B) Write notes. (Any Two)

06

- 1) What is mean by Simple sentence? Give any two examples of it.
- 2) What is mean by subject and subject compliment? Give any one example of it.

b) adj. + s + v + !

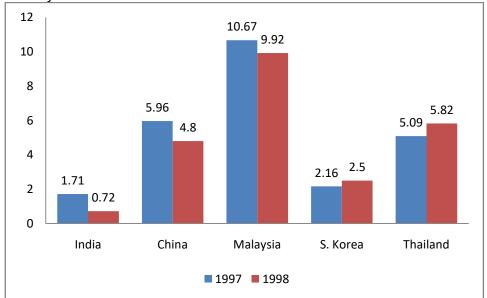
d) s+o+v+av

3) State the difference between compound and complex sentence.

Q.3 A) Answerthe following. (Any IV	Q.3	A)	Answer the following. (Any	Two
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80

1) Explain the following bar graph: gives information about child birth rate in the year 1997-1998.



- 2) What are the Don'ts of an interview?
- 3) What are elements of a sentence? Explain in detail.

B) Answer the following. (Any One)

06

- Explain in detail about Compound sentence and give any three examples
 of it.
- 2) Explain in detail about Complex sentence and give any three example of it.

Q.4 A) Write any two of the following questions.

10

- 1) What is mean by Communication? Write in detail about communication process.
- 2) Provide a Resume for the post of lecturer physics.
- 3) What are steps in maintaining Public Relations?

B) Write any one of the following questions.

04

- 1) Write any two sentence structures with any two examples of each.
- 2) Explain in detail about Public Relations.

Q.5 Write any two of the following questions.

14

- 1) Write an application for the post of the lecturer in Biology for senior college.
- 2) Write a letter of an application to the HOD of B. Voc for three days leave.
- 3) Write a resume for the post of lecturer in Biology for senior college.

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Seat	Set	D
No.	Set	<u> </u>

B. Voc. (Semester - I) (New) (CBCS) Examination Oct/Nov-2019

		Food Processing and Management FUNDAMENTALS OF FOOD SCIENCE	
•		: Tuesday, 05-11-2019 Max. M O AM To 02:00 PM	larks: 70
Instr	uctior	s: 1) All questions are compulsory.2) Figures to the right indicate full marks.3) Draw neat and labelled diagrams wherever necessary.4) All questions carry equal marks.	
Q.1	Fill ii	the blanks by choosing correct alternatives given below. In the process of milling of wheat it is tempered before grinding by treati with water because a) Endosperm will be tough & readily separated from the bran b) Bran will be tough and readily separated from endosperm c) This practice is followed traditionally d) None of the above	14 ng
	2)	The cereal crop mainly utilized for malting and distilling industries is a) Wheat b) Corn c) Barley d) Oats	
	3)	Deficiency of Calcium causes a) Anemia b) Rickets c) Night blindness d) Scurvy	
	4)	In Poaching is used as medium of cooking. a) Fat b) Air c) No medium d) Water	
	5)	Damage to food, which causes deterioration in color, flavor, odor or consistency of food product, is known as a) Food spoilage b) Food damage c) Food poisoning d) Food allergy	
	6)	The temperature maintained for simmering is a) 70-75°C b) 82-99°C c) 80-85°C d) 90°C	
	7)	The Limiting temperature in pressure cooking is a) 120°C b) 130°C c) 140°C d) 150°C	
	8)	The removal of non-edible or fibrous portion from fruits and vegetables is known as a) Peeling b) Grading c) Separating d) None of the above	S
	9)	A typical moisture content of properly dried and ripened cereal grain is _a) 12-16% b) 10-14% c) 8-12% d) 14-18%	·

	10)	In India finger millet is known as a) Jowar b) Bajra c) Regi	
	11)	c) Ragi d) Chawal The product based on soybean called 'Miso' is mostly a) Indonesian product b) Chinese product c) Japanese product d) Italian product	
	12)	Parboiling is associated with a) Rice b) Maize c) Wheat d) All of the above	
	13)	Which of the following process is responsible for the staling of bread? a) Gelatinization b) Retrogradation c) Hydrolysis of starch d) All of the above	
	14)	Defatted soya flour has about% protein. a) 30 b) 40 c) 50 d) 60	
Q.2	A)	Answer the following questions. (Any Four) 1) Aflatoxin 2) Germination of pulses 3) Dextrinization 4) Nutritive value of Oats 5) Parboiling	08
	B)	 Write Notes on. (Any Two) 1) Explain Boiling. 2) Explain role of cereals in cookery. 3) Give nutritive value of groundnut 	06
Q.3	A)	 Answer the following questions. (Any Two) 1) Explain the role of nuts and oilseeds in cookery. 2) Discuss the anti-nutritional factors of pulses. 3) Give advantages and disadvantages of boiling. 	80
	B)	 Answer the following questions. (Any One) 1) Pressure cooking of different foods. 2) Explain products obtained from groundnut. 	06
Q.4	A)	 Answer the following questions. (Any Two) Name Modern methods of cooking. Discuss advantages and limitations of any three methods Define Pulses with composition & structure. Enlist types of cereals used in cooking. Explain rice composition and parboiling. 	10
	B)	Answer the following questions. (Any One)1) What toxic substances present in nuts & oil seeds?2) Explain objectives of cooking.	04
Q.5	Ans a) b)	wer the following questions. (Any Two) Give an account on cooking of legumes & uses of legumes in cookery. Discuss the classification of food. Explain in detail basic five and four group classification of food.	14
	c)	Describe preliminary preparation in cooking of Food with advantages and disadvantages.	

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Seat	Set	D
No.	Set	<u> </u>

B.Voc. (Semester - I) (New) (CBCS) Examination Oct/Nov-2019 Food Processing and Management FOOD PRESERVATION

			FOOD PRES	ERV	ATION	
-			ursday, 07-11-2019 I To 02:00 PM		Max. Marks:	: 70
Instr	uctio	2 3) All questions are compulsory.) Figures to the right indicate fu) Draw neat and labelled diagra) All questions carry equal mark	ıms wh		
Q.1	Fill i 1)		blanks by choosing correct in the blanks	nilk at i b)	72.0°C for at least	14
	2)		ning is also sometime called as Appertization Sterilization		Pasteurization Cold Sterilization	
	3)	a)	can was patented by Nicholas Appert Louis Pasture	b) d)		
	4)	a)	ner of canning is Appert Nicholas Louis Pasture	b) d)	Peter Durand Alexander Fleming	
	5)	Ber a) c)	zoates can be used for the pre Bread Meat	b)		
	6)		t and	proces b) d)	H2o2 None of the above	
	7)		dle technology consist of Mixture of different ingredients Mixture of different preservation Using radiation for increasing None of the above	s to for on tech	nnique	
	8)		ich of the following is / are the remodity? Availability of the food in off – Increasing the shelf life of the Protect food from spoilage All of the above	seaso		

	9)	a) c)	light have a germicidal effect a 210 to 290 nm 430-450 nm		560 to 510 nm 140-180 nm	
	10)	Whi a) c)	ch of the following vitamin is /a Vitamin B Both a and b	b)	cted by radiation? Vitamin C Neither a nor b	
	11)	Hea a) c)	ting of the frozen food is term Dehydro freezing Freeze drying		 Thawing None of the above	
	12)	In th a) b) c) d)	ne preparation of sugar syrup, The prevention of the growth Inversion of sugar The generation of fruity flavor The removal of unwonted imp	of molo	I	
	13)	Opti a) c)	mal wavelength of light wave to 1200 Å 3150 Å	for max b) d)	imum germicidal effect is 2600 Å 4800 Å	
	14)		ch of the following phenomena am and Jellies? Inversion Pasteurization	a plays a b) d)	an important role in preservation Gelatinization All of the above	
Q.2	A)	Defir 1) 2) 3) 4) 5)	ned the following terms. (An Preservation Drying Pasteurization Canning Preservatives	y Four)		08
	B)	A non				
		1) 2) 3)	wer the following questions. Enlist artificial preservatives of Write down principle of preservation. Enlist all types of preservation.	used in ervation.	food industry.	06
Q.3	A)	1) 2) 3)	Enlist artificial preservatives write down principle of prese	used in ervation. n techn (Any to y Drive y Dryer.	food industry. iques used in food industry. wo) r.	06 08
Q.3	A) B)	1) 2) 3) Ansv 1) 2) 3)	Enlist artificial preservatives of Write down principle of preservation Enlist all types of preservation wer the following questions. Write information about a Trail Write information about Spra	used in ervation. In techn (Any ty Drive y Dryer: ut it. (Any Cation?	food industry. iques used in food industry. wo) r. One)	

B)	Ans	wer the following questions. (Any One)	04
	1)	Draw a neat labelled diagram of domestic refrigerator and write its	

application. Draw a neat labelled diagram of tray dryer and give its application. 2)

Q.5

14

- Answer the following questions. (Any two)
 a) Enlist the preservation techniques used in food industry and explain any one.
- Write down history of preservation. b)
- Give the classification of food on the basis of pH value.

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Seat	Set	D
No.	Set	<u> </u>

B.Voc (Semester - I) (New) (CBCS) Examination Oct/Nov-2019 Food Processing and Management AGRO PROCESSING

			AGRO PRO	CES	SING	
			urday, 09-11-2019 To 02:00 PM		Max. Mark	(s: 70
Instr	uctior	2)	All questions are compulsory. Figures to the right indicate fu Draw neat and labeled diagra			
Q.1			blanks by choosing correct	alterna	itives given below.	14
	1)	a)	nical name of tea is thea chinensis theobrana cacao	b) d)	camellia sinesis theobrama sinesis	
	2)	a)	ron is obtained from root stigma of flower	b) d)	leaf seed	
	3)	a)	oetida is root extrudate seed	b) d)	leaf petal	
	4)	a)	ch of the following spices is kno aniseed pepper		the king of spice? chilly ginger	
	5)	a)	ory is obtained from leaf flower	b) d)	Stem Root	
	6)	a)	eine is purine derivative xanthine purine derivative theanine	,	pyrimidine derivative xanthine pyrimidine derivative theanine	
	7)	Mille a) c)		 b) d)	Mg selenium	
	8)	Whice a)	ch are the following is / are the theaflavin both a and b			
	9)	a)	en tea is double distilled tea chlorophyll rich tea	b) d)	unfermented tea fresh leaf of tea plant	
	10)	Blea a)	ching of wheat has effect on _ flour baking properties flour proteins	,	flour pigments flour starch	
	11)	In ca a) b) c)	ase of wheat milling tempering to toughen the bran to ensure moisture migration to both a and b none of the above	is done	.	

	12)	Which type of rollers are used for dehulling of paddy? a) copper roller b) China clay roller c) plastic roller d) rubber roller	
	13)	Pasta products are prepared from a) hard wheat b) soft wheat c) durum wheat d) buckwheat flour	
	14)	The cereal crop mainly utilized for malting and distilling industry a) wheat b) corn c) barley d) oats	stries is
Q.2	A)	Attempt any four of the following question. 1) What is food? 2) What is rendering? 3) Define withering. 4) What is paddy? 5) Define sorting.	08
	B)	Attempt any two of the following question. 1) Write down flowchart of coconut processing. 2) Write down classification of spices. 3) Write down flowchart of the coffee processing.	06
Q.3	A)	Attempt any two of the following question. 1) Which are the properties of paddy for rice milling? 2) How many quality aspects of spices are to be followed? 3) Explain about Hammer mill.	08
	B)	Attempt any one of the following question. 1) Explain about Pulverizers. 2) What is the concept of dhal milling?	06
Q.4	A)	Attempt any two of the following question. 1) Write steps involved in Garlic powder processing. 2) How the Milling of rice is done explain it? 3) Write about Dry milling of wheat.	10
	B)	Attempt any one of the following question. 1) Write down the scope and importance of agro processin 2) Which are the Primary processing techniques used in fo	
Q.5	Atte a) b) c)	npt any two of the following question. Explain Tea processing. Which methods are involved in the processing of spices? What process is used for ginger powder?	14

Seat	0-4	_
No.	Set	Υ

B. Voc. (Semester - II) (New) (CBCS) Examination Oct/Nov-2019

			Food Processing an BUSINESS COMM			
			nday, 04-11-2019 To 02:00 PM		Max. Marks	: 70
Instr	uction	2) All questions are compulsory.) Figures to the right indicate full n) Draw neat and labeled diagrams) All questions carry equal marks.			
Q.1	Fill ir 1)	<u>a)</u>	 blanks by choosing correct alt is the most important thing whi Facial expression Customers pretentions 	le de b)		14
	2)	a) Î	otiation means a channel of communication straight forward	b) d)	personal differences emotions	
	3)	a) b) c)	advantages of group discussion in possible idea positive and understanding members regarding co-coordinative relation			
	4)	a) c)	is the most important while bar Feedback Over confidence	_	ing with customers. smiley face Products nature	
	5)	a)	agreement of group discussion is Team building Interest of the individual	b)	collective idea priorities on certain ideas	
	6)	Bus a) c)	inesses memorandum also called Employee Information	b) d)	 memos paragraphs	
	7)	a)	tone of memos usually is Memoranda Informal	b) d)	spell confidential	
	8)		Q stands for Recommend For Question Request For Question	b) d)	Rounded For Quotations Request For Quotations	
	9)		means Product Organizations Products Order	b) d)	Purchase Order Personal Orientation	
	10)		stands for Products Tender Personal Tender	b) d)	Purchase Tender Purchase Order	

	11)	is expressing agreement. a) I know c) Excuse me	b) d)	sorry That's true but	
	12)	is a expressing disagreement. a) Why not c) I suppose to	b) d)	I know I guess to	
	13)	is partial agreement. a) Fair enough c) I think otherwise	b) d)	I understand that but I beg to differ	
	14)	BCC means a) Blind Credit Copy c) Blind Carbon Copy	b) d)	Blind Course Collection Borrow Credit Copy	
Q.2	A)	Answer the following questions. (A 1) Write any four examples of mak 2) Write any four examples of acce 3) Write any four examples of decli 4) Write any four points of preparat 5) Write any four points of need of	ing sopting in the contract of	uggestions. suggestions. suggestions. of G.D.	80
	B)	 Answer the following questions. (A Write in short about deceptive at 2) Write a note on letter of enquiry. Write a note on quotation letter. 	spec		06
Q.3	A)	Answer the following questions. (A 1) Write a short note on 'order from 2) Write a short note on 'informativ 3) Write a short note on 'competitiv	ո' & 'd e adv	catalogue'. vertisement'.	80
	B)	Answer the following questions. (A 1) Write the importance of initiating 2) Write a short note on disagreem	a di:		06
Q.4	A)	Answer the following questions. (A 1) Write in detail about five stages 2) Write in detail about expressing 3) What are the Email etiquettes in	of ne your	gotiation. opinion.	10
	B)	Answer the following questions. (AWrite any one example of busineWrite any four negotiation tips.	-		04
Q.5	Ans a)	wer the following questions. (Any T One behalf of the librarian of big Prominent book seller of your city as of discounts offered to libraries and a	institi king	for the latest price list and details	14
	b)	Write a letter from Kay Dee printer thousand copies of a magazine of tw of paper, paper size, printing charge photographs, cover paper etc.	o hui	ndred pages specifying the quality	
	c)	Draft an order subsequent to your tele Seller for dispatch of a popular new e			

Seat	Set	D
No.	Set	

B.VOC (Semester - II) (New) (CBCS) Examination Oct/Nov-2019 Food Processing and Management BAKERY AND CONFECTIONERY

		BAKERY AND CONF	
•		e: Wednesday, 06-11-2019 30 AM To 02:00 PM	Max. Marks: 70
Instr	uctio	ns: 1) All questions are compulsory.2) Figures to the right indicate full ma3) Draw neat and labeled diagrams w	
Q.1	Fill i	in the blanks by choosing correct alter The higher concentration of sugars in ba a) Decrease starch gelatinization temporal biological properties of the properties of the properties of the starch gelatinization to the starch gelatinical points of the starch gelatinical properties of the starch gelatinical	aked goods perature erature emperature
	2)	The desired color shade of bread crust a) Dark brown b c) Golden brown d	Reddish brown
	3)	 In case of baked goods which is not the a) Provide aeration b) Impart tenderness to product c) Improves eating qualities d) Serves as food for yeast fermentation 	· ·
	4)	Leavening agent Yeast used in baked g a) Chemical agent b c) Physical agent d	Biological agent
	5)	Which of the following proteins control to a) Gliadins b c) Gliadins and Gliadins d) Glutelins
	6)	,	due to Over fermentation Very high baking temperature
	7)	Major function/s of sugar in hard boiled a) Provide sweetness b c) Reduction of viscosity d	Provide body to the product
	8)	 In the context of baked goods, choose of a) Yeast and baking powders are the of b) Baking powders are the only leaver c) Yeast and baking powders along with agents d) Yeast is the only leavening agent 	only leavening agents iing agents

	9)	In case of baked goods, functions of wheat flour and eggs is to give a) Structure to the product b) Tenderness to the product c) Structure and toughness to the product d) Sweetness to the product	
	10)	All purpose flour is typically made of a) Soft wheat b) Hard wheat c) Hard and soft wheat blend d) None of the above	
	11)	In case of Cake flour, it contains a) More proteins and less starch than All purpose flour b) Less proteins and more starch than All purpose flour c) Same proteins and same as that of All purpose flour d) More proteins but same as that of All purpose flour	
	12)	Salt used in bread making a) Allows rapid yeast development b) Controls yeast development c) Prevents yeast development d) Doesn't affect yeast development	
	13)	In case of bread making a) A small amount of sugar helps yeast cells b) A large amount of sugar helps yeast cells c) Any amount of sugar helps yeast cells d) Sugar doesn't help at all yeast cells	
	14)	The action responsible for gluten formation in hydrated dough is a) Sheeting b) Kneading c) Moulding d) Turning	
Q.2	A)	Answer the following questions. (Any Four) 1) Define Bakery. 2) Define Confectionery. 3) Define Bread. 4) Draw structure of wheat 5) Enlist cereals used in bakery	80
	B)	 Write Notes. (Any Two) 1) Give importance of bakery and confectionery in food industry. 2) Explains types of bread with their uses. 3) Give ingredients used in bakery. 	06
Q.3	A)	 Answer the following questions. (Any Two) 1) Explain about boiled sweets. 2) Explain types of bread in bakery 3) Give principals involved in cake production. Explain any one. 	80
	B)	 Answer the following (Any One) 1) Give role of ingredients used in confectionery. 2) What types of biscuits are produced in food industry? Give their uses. 	06
Q.4	A)	 Answer the following questions. (Any Two) 1) Explain in brief chocolate processing. 2) Explain important cereals used in bakery. 3) Explain types of flours used in bakery. 	10

	B)	Answer the following questions. (Any One)	04
	·	 Explain the process of preparation of Cookies. Explain gelatin sweets. 	
Q.5	Q.5 Answer the following (Any two)		14
	a)	Give principles involved in bread production.	
	b) Explain equipments used in bakery.		
	c)	Explain the process of the preparation of toffee.	

Seat	Sot D
No.	Set P

B. Voc (Semester - II) (New) (CBCS) Examination Oct/Nov-2019

			Food Processing an FUNDAMENTAL			
			day, 08-11-2019 I To 02:00 PM		Max.	Marks: 70
Instr	uction	2)	All questions are compulsory. Figures to the right indicate full modern and labeled diagrams. All questions carry equal marks.			
Q.1	Fill i		A means Recommended Dietary Allowance Research Dietary Allowanced Recommended Daily Allowanced Research Dietary Allowanced Recommended Digestible Allowanced	се	_	14
	2)	a) c)	are the types of malnutrition. 2 6	b) d)	3 4	
	3)	Def a) c)	iciency or excess of one or more on Malnutrition Fat	esse b) d)	ntial nutrients called as Nutrients Nutrition	_•
	4)	a) c)	is the ideal weight of pregnant 40 kg 55 kg		nen. 50 kg 60 kg	
	5)	a) c)	is the ideal weight of men. 60 kg 65 kg	b) d)	50kg 55 kg	
	6)	WH a) c)	O is stand for World Health Organization World Head Organization	b) d)	World Health Operation None of these	
	7)	a) c)	is help for builds the new tissu Fat Vitamin	es. b) d)	Protein Carbohydrate	
	8)	Car a) c)	bohydrate is a Energy source Nutritional source	b) d)	Nutrients All of these	
	9)	a) c)	is the source of Maltose. Mushroom None of these	b) d)	Milk Malt product	
	10)	a) c)	is the source of milk. Galactose Glucose	b) d)	Sucrose None of the above	

	11)	1 gm of CHO = a) 4 kcal b) 2 kcal c) 1 kcal d) 6 kcal	
	12)	The RDA protein is a) 0.8 kg b) 0.2 kg c) 0.9 kg d) 0.5 kg	
	13)	Saturated fatty acids has fatty acid. a) Only single bond b) Double bond c) Single bond d) None of these	
	14)	EFA stands for a) Energy Fatty Acid b) Essential Fatty Acid c) Essential Fat Acidity d) None of these	
Q.2	A)	Define the following (Any Four) 1) Nutrition 2) Deficiency 3) Malnutrition 4) Nutrient 5) RDA	08
	B)	Answer any following (Any Two) 1) What are the sources of protein from animal? 2) What is NIN? 3) What is the RDA for pregnant woman?	06
Q.3	A)	 Write down flow chart the following (Any Two) 1) Write classification of CHO. 2) Write classification of fats. 3) Write classification of vitamins. 	08
	B)	Answer the following (Any One) 1) What is anemia? 2) What is classification of nutrients?	06
Q.4	A)	Answer the following (Any Two) 1) What is the concept behind RDA? 2) What is the importance of minerals? 3) What is the composition of water?	10
	B)	Answer the following (Any One)1) Explain role of vitamins in human body.2) What are the sources of minerals?	04
Q.5	Ans a) b) c)	wer the following (Any Two) What is the role of vitamin A in human body? Enlist the nutrient rich food sources. Write about balanced diet.	14

Seat	Set	P
No.	Jet	

B.Voc (Semester – II) (New) (CBCS) Examination Oct/Nov-2019 Food Processing and Management FRUIT & VEGETABLE PROCESSING

		FRUIT & VEGETAB		_	
•		e: Monday, 11-11-2019 0 AM To 02:00 PM		Max. Marks	s: 70
Instr	uctio	ns: 1) All questions are compulsory.2) Figures to the right indicate fu3) Draw neat labeled diagrams v			
Q.1	Fill i 1)	n the blanks by choosing correct is a semisolid product prepa a) jam c) juice		atives given below. boiling a clear strained solution. jelly beverage	14
	2)	is a low pectin and low acida) apple c) lemon	d fruit. b) d)	guava ripe apricot	
	3)	Apple is stored in °c tempera) 1-4°c c) 10°c	erature b) d)	5-9°c 15°c	
	4)	RTS means a) Ready To Solid c) Ready To Serve	b) d)	Ready To Survive Ready To Spoilage	
	5)	is a extraction or pressir vegetables. a) juice c) jelly	ng a of b) d)	the natural liquid from fruit and jam cordial	
	6)	Is a rich in pectin and rich ia) apple c) pomegranate	n acic b) d)	fruit. ripe apricot strawberry	
	7)	Nectar contains% of fruit so a) 25% c) 40%	olid. b) d)	30% 45%	
	8)	In India, the first fruit & vegetables year. a) 1835 c) 1930	proce b) d)	ssing factory was established in 1900 1935	
	9)	Preservation of food in common sa a) pickling c) storage	lt or v b) d)	inegar is known as canning spoilage	
	10)	Fruit and vegetable impregnated w subsequently drained free of syrup a) crystalized fruits c) glazed fruits			

	11)	FPO ı	means			
		,	ood Product Order ruit Product Order	b) d)	Food Preserve Organization food processing organization	
	12)		is most important in jam & j	elly n	naking.	
		a) s c) fil	ugar bre	b) d)	salt Pectin	
	13)	During	g osmotic dehydration treatmer	nt the	material loses some of it's	
		a) q c) m	 uality noisture	b) d)	quantity freshness	
	14)		is increases the attractivenes		•	
		,	olour avor	b) d)	odour taste	
Q.2	۸١	,		u)	laste	08
Q.Z	A)		e the following. (Any Four)			UO
		,	ehydration			
		•	Canning Spoilage			
		•	terilization			
	B)	Answe	er the following questions. (A	ny T	wo)	06
			Vhat is pickling? Explain suitabl			
		,	Vhat is beverages? Give classif Vrite flow chart of canning.	icatio	n.	
Q.3	A)	Answer the following questions. (Any Two)			80	
		,	What are the artificial preservative What is the		Give its one Application. ept behind using preservatives in	
			ood industry?	COTIC	ept bening daing preservatives in	
		3) V	Vhat is the importance of food p	resei	vation?	
	B)		er the following questions. (A	-	•	06
		•	Vhat are the methods used in h Vhich preservatives are used in	_	•	
Q.4	A)	,	er the following questions. (A		·	10
	•	-	Vhat are the doses of radiation	used	in food industry?	
		,	Vhat is Hurdle technology? Vhat is the concept behind low-	temp	erature preservation of food?	
	B)	,	er the following questions. (A	•	·	04
	Ξ,	1) D		spray	y dryer and give its one application.	0-1
Q.5	Δne	,	e following questions. (Any T			14
۵.0	a)		scope and importance of fruit a	•	getables in India.	
	b)	What i	s dehydration? Explain it.			
	c)	⊨xplaıı	ns morphology and composition	n of fr	uits and vegetables.	

B.Voc. (Semester - III) (New) (CBCS) Examination Oct/Nov-2019 Food Processing and Management FUNDAMENTALS OF FINANCIAL ACCOUNTING

		FUNDAMENTALS OF FINA	ANC	IAL ACCOUNTING	
•		e: Saturday, 02-11-2019 0 PM To 05:30 PM		Max. Marks:	70
Instr	uctior	ns: 1) All questions are compulsory. 2) Figures to the right indicate full	mark	S.	
Q.1	Fill ii	n the blanks by choosing correct all Which are the following are fundame a) Consistency c) Going Concern	ntal : b)		14
	2)	Trial Balance shows only acc a) Arithmetical c) Historical	-	/. Accounting Financial	
	3)	In method of deprecation amo a) Diminishing Balance c) Change	b)	•	
	4)	In Receipt Voucher cash account ha a) Cash c) Debit		type of balance. Journal Credit	
	5)	Which voucher type is used to transfanother a) Payment c) Contra	b)	nount from one bank to Receipt Post- dated	
	6)	In Tally, to change the features of the a) F12 c) F11	b)	npany key used. F4 F1	
	7)	BOM Stands for a) Bill of Machine c) Bill of Manpower	,	Bill of Material None of these	
	8)	The entire ledger is summarized in the a) Journal c) Final Account	b)	rm of a Balance sheet Trial Balance	
	9)	Goodwill is a Asset. a) Trainable c) a & b Both	b) d)	Intangible None of these	
	10)	A Commodity in which a trader dealsa) Properlyc) Goods	kno b) d)	wn as Expenditure Income	
	11)	State Bank of India is Account a) Personal c) Real	t. b) d)	Nominal None of the above	

	12)	is one additional column for client's disbursements. a) Cash Book b) Petty Cash Book c) Purchase Book d) Sale Book	
	13)	is book of original entry. a) Day b) Stock register c) Property Register d) All the above	
	14)	The book in which journal is divided is called as a) Ledger Book b) Subsidiary Book c) Purchase Book d) Sales Book	
Q.2	A)	Attempt the following questions. (Any Four) 1) What is Asset? 2) What is Deprecation? 3) What is meant by Liability? 4) What is the Creditor? 5) What is Profit?	80
	B)	Write Short Notes. (Any Two) 1) Nature of Accountancy 2) Type of Subsidiary book 3) Voucher	06
Q.3	A)	 Solve the following question. (Any Two) 1) Enter the following transaction in the Purchase Book and sales book of Shri. Vitthalrao. Jan. 2018 1. Goods of Rs.5000/- purchased from Mr. Amitkumar. 9. Mr. Radhaesham Sold us goods Rs.12,000/- 17. Sold goods to Mr. Shamsundar Rs.8,000/- 20. Credit sale to Mr. Sitaram Rs.15000/- 28. Cash Sale to Mr. Chandulal Rs. 4,000/- 	08
		2) Write the name of group of the following: i) Shri. Amit Drawing ii) Purchase Account iii) Sale Account iv) Octori expense v) Remuneration received vi) Land & Building vii) Deposit viii) Interest Paid	
		3) Explain the features of Tally.	
	B)	Answer the following questions. (Any One)1) Branches of Accountancy2) Advantages of Double Entry	06
Q.4	A)	Solve the following problem. (Any Two) 1) Journalise the following transaction in the books of Mrs. P.T. Usha July 2017 1. Mrs. P.T. Usha started business with cash Rs. 50,000/- Bank Rs. 50,000/- 3. Cash purchase Rs.15,000/- 14. Goods purchase Rs. 2500/- for cash 18. Sold goods to Mr. Sachin Rs.1350/- 20. Opened bank account by depositing of Rs.5,000/-	12

- 25. Paid Electricity bill by cheque Rs. 1800/-
- 27. Goods of Rs.1500/- distributed as free sample.
- 28. Mrs. P.T. Usha used goods Rs.2000/- of his personal use.
- 2) On 1st Jan 2008. Mrs Supriya Traders Purchased Machinery for Rs. 45,000/- and spent for Rs.5000/- on installing it on 1st July 2009.

She purchased new machinery wroth Rs. 25,000/-

She write off 10% depreciation on Diminishing Balance Method. The accounts are closed on every year 31st Dec.

Shows Machinery a/c and Deprecation A/c up to year ended 31st Dec 2010.

3) Difference between Book keeping and Accountancy.

B) Write the following questions. (Any One)

02

- 1) Write the function Key of following button Alt+F2, F5, F12, Alt+ D
- 2) State the advantages of computerized accounting.

Q.5 Answer the following questions. (Any One)

14

A) Following is the Trial Balance of Kalapna Traders as 31st March 2019. You are required to prepare Trading A/c, Profit and Loss A/c and Balance Sheet as on that date.

Trial Balance as on 31st March, 2019

Particular	Dr. Rs.	Particular	Cr. Rs
Stock on 1.4.2018	30,000	Capital	35,500
Purchase	85,000	Discount received	1,500
Return inward	2,500	Sales	1,27,500
Wages	5,300	Return outward	1,000
Salary	6,600	Creditor	15,000
Carriage Inward	1,900	Bill Payable	5,000
Carriage Outward	200		
Advisement	1,300		
Office Expense	400		
Printing & Stationery	800		
Commission	1,000		
Furniture	8,500		
Machinery	30,000		
Cash in hand	1,200		
Drawing	800		
Debtor	7,500		
Bill Receivable	2,500		
Total	1,85,500	Total	1,85,500

Other Information:

- 1) Closing Stock was Rs. 32,000/-
- 2) Depreciation on Machinery @10% p.a.
- 3) Prepaid Salary Rs. 600/-
- **B)** From the following Trial Balance of Shri. Madhav & Narayan for the year ending 31st December 2018 make the Profit and Loss A/c for the year 2018 & Balance sheet as on that date.

Trial Balance as on 31st Dec. 2018

Particular	Dr. Rs.	Cr. Rs
Capital including reserve Rs. 7000		12,000
Drawing	10,000	
Furniture	4,000	
Salary	6,000	
Rent	1,200	
Client Disbursement	4,000	
Miscellaneous expenses	2,400	
Client Deposit A/c		6,000
Clients control A/c for Bills of cost	10,000	
Library	5,000	
Liabilities for expenses		600
Cost (Profit)		40,000
Bank (Clients)	6,000	
(Office)	8,000	
Cash in Hand	2,000	
Total	58,600	58,600

Other Information:
Deprecation Furniture by 10% and Library by 20%.

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Seat	Set	D
No.	Set	<u> </u>

B.voc (Semester - III) (New) (CBCS) Examination Oct/Nov-2019

		Food Processing MILK & MILK			
		e: Tuesday, 05-11-2019 0 PM To 05:30 PM			Max. Marks: 70
Instr	uction	ns: 1) All questions are compulsory. 2) Figures to the right indicate fu 3) Draw neat and labeled diagram 4) All questions carry equal mark	ms wh		
Q.1	Fill ii	n the blanks by choosing correct a is the complex mixture of lip other organic compound. a) Milk c) Fat			14 & many
	2)	% of water present in milk. a) 80% c) 60%	b) d)	75% 90%	
	3)	Major constituent of milk is a) Water c) Pigments	b) d)	Phospholipids Cholesterol	
	4)	is exist only milk. a) Fructose c) Lactose	b) d)	Glucose Galactose	
	5)	is 1-6 th time as sweet as success. a) Fructose c) Lactose	crose. b) d)	Glucose Galactose	
	6)	Boiling point of milk is a) 100c c) 100.2c	b) d)	102c 98c	
	7)	Calcium & phosphorus which both a) Vitamin A c) Vitamin B	of toge b) d)	ether to form Vitamin D Thiamin	
	8)	In Millard was first to describ a) 1912 c) 1920	ed the b) d)	e development of brow 1951 1870	n color.
	9)	is responsible for yellow coloXanthophyllCarotene		ilk. Riboflavin Chlorophyll	
	10)	The milk fat form in milk is the form a) crystal c) porous	of b) d)	 globules solid	
	11)	Milk is poor source of a) calcium c) phosphorus	b) d)	iron protein	

	12)	Freezing point of milk is a) -0.55c	
	13)	Casien can be also separated from milk by the addition of an enzyme called a) Lipase b) Rennin	
		c) Amylase d) Maltose	
	14)	test is used to know the % of fat present in milk. a) Alcohol b) Urea c) Sugar d) Gerber	
Q.2	A)	Define the following questions. (Any Four) 1) Pasteurization 2) Paneer 3) Dahi 4) Sterilization of milk 5) Butter	8
	B)	Write Notes. (Any Two) 1) What is Milk? Give Types of Milk and explain any one. 2) Give factors affecting composition of milk. 3) Give the role ingredients used in ice cream.)6
Q.3	A)	Answer the following questions. (Any Two) 1) Write the process of preparation of butter. 2) Give physico-chemical properties of milk. 3) Explain dehydration of milk.	8
	B)	Answer the following questions. (Any One) 1) Explain sterilization of milk in detail. 2) What equipments used in milk industry? Explain any two of them.)6
Q.4	A)	Answer the following questions. (Any Two) 1) Explain the manufacturing process of shrikhand. 2) Explain about special milks produced in milk industry. 3) Enlist coagulated milk products. Give manufacturing process of any two.	10
	B)	Answer the following questions. (Any One) 1) Explain effect of heat, acid and microorganism on milk. 2) What is UHT? Explain with example.)4
Q.5	Ans 1)	ver the following questions. (Any Two) State the difference between manufacturing process of butter and butter oil with their uses.	14
	2) 3)	What is ice cream? Give its composition with role of ingredients. Explain pasteurization of milk. Give types of pasteurization.	

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No.	Set	<u> </u>

B.Voc (Semester - III) (New) (CBCS) Examination Oct/Nov-2019 Food Processing and Management FOOD QUALITY & WASTE MANAGEMENT

		FOOD QUALITY & WAS	TE	MANAGEMENT	
•		e: Thursday, 07-11-2019 0 PM To 05:30 PM		Max. Marks	s: 70
Instr	uctio	1) All questions are compulsory.2) Figures to the right indicate full3) Draw neat and labelled diagram			
Q.1	Fill i	n the blanks by choosing correct al The test time generally between a) 10-11 c) 10-12	in b)		14
	2)	The score card may be as simple as is done when is the mode being a) Duo-trio c) Rating test	ng us b)		
	3)	Chemical method is used for of a) Qualitative evaluation c) Quantitative evaluation			
	4)	A digital indicator or ruler may be usea) Puncture depthc) Length	b)		
	5)	The colorimeter is based on a) Beer Lambert's Law c) Light		Colour Lambert's Law	
	6)	A spectrophotometer consist ofa) 2 c) 1	ins b) d)	4	
	7)	Microbial methods are excellent in qualifoods. a) Detection of contamination c) Microbial load	b)		
	8)	Samples are always given in a) Code numbers c) Even number	b) d)	Digital number Odd number	
	9)	The is a visual colorimeter. a) Colorimeter c) lovibond tintometer	,	Spectrophotometer Visual colour	
	10)	A single beam spectrophotometer mea) Relative light intensity c) Relative intensity	b)	Beam light	

	11)	a) Triangle test — b) Rating test	
		c) Due -trio test d) Sensitivity test	
	12)	test is used to determine how several samples differ on the basis of single characteristics.	
		a) Monodic test b) Hedonic test c) Ranking test d) Dilution test	
	13)	Hedonic rating related to experiences. a) Pleasurable b) Humidity c) Un-pleasurable d) Selectable	
	14)	Sensitivity test are done to assess the ability of individual to detect different taste, odour and feel the presence of specific factors like a) Astringency b) Cold c) Hot d) Bitter	
Q.2	A)	Answer the following questions. (Any Four) 1) Define quality assessment. 2) Define microscopic method. 3) Define reporting. 4) Define waste management. 5) Define quality.	80
	B)	 Answer the following questions. (Any Two) 1) Explain any one texture analysis instrument. 2) Explain texture of food. 3) Explain flavour of food. 	06
Q.3	A)	 Answer the following (Any Two) 1) Explain physical method of quality assessment. 2) Explain selection Panel Member. 3) Explain rating test. 	80
	B)	 Answer the following questions. (Any One) 1) Explain sensory characteristics of food. 2) Explain quality assessment and physical types. 	06
Q.4	A)	 Answer the following questions. (Any Two) 1) Explain one viscosity analysis instrument. Enlist viscosity analysis instruments. 2) Explain three tests of assessments. 3) Explain sensitivity tests. 	10
	B)	 Answer the following questions. (Any One) 1) Enlist sensory testing of food types. Explain in detail difference tests. 2) Methods of utilizing waste to make value added products. 	04
Q.5	Ans 1) 2)	wer the following questions. (Any Two) Explain sampling of food. Define waste Management. Explain types of waste generated non degradable and biodegradable wastes.	14
	3)	Explain major quality control functions.	

Seat No.	Set	P
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B. Voc. (Semester - III) (New) (CBCS) Examination Oct/Nov-2019

		Food Processing a FOOD CHE		_	
-		e: Saturday, 09-11-2019 0 PM To 05:30 PM			Max. Marks: 70
Instr	uctio	ns: 1) All questions are compulsory. 2) Figures to the right indicate ful 3) Draw neat and labelled diagra 4) All question carry equal marks	m wh		
Q.1	Fill i	n the blanks by choosing the correct Carbohydrates general formulaa) CnHnOn	b)	 CnH2nOn	: 14
	2)	c) CH2nO Formation of sucrose a) 1 Glucose + 1 Fructose	d) b)	CHO 1 Glucose + 1 Lactose	,
	٥)	c) 1 Glucose + 1 Maltose	ď)		Э
	3)	How many 'c' atom in oligosacchari a) 10 c) 2-20	des _ b) d)	molecules. More than 15	
	4)	Water molecular formula is a) O2 c) O3	 b) d)	CHO H2O	
	5)	Glucose molecular formula is a) C5H10O5 c) CHO	 b) d)	C6H12O6 CnH2nOn	
	6)	How many 'C' atom in Ribose? a) 4c c) 3c	b) d)	5c 2c	
	7)	Most water is in food is called as a) Free water c) Absorb water	b) d)	 Bound water Distilled water	
	8)	What is a polysaccharides type of _ a) Homosaccharides & Heterosac b) Homosaccharides c) Heterosaccharides d) Monosaccharide			
	9)	Carbohydrates molecular formula is a) CHO c) O2	b) d)	O3 H2O	
	10)	What is hydrolysis a) Removal of water c) Chloroform	b) d)	Addition of water Free water	

	11)	are building blocks of body.	
		a) Fat b) Carbohydrates c) Protein d) Minerals	
	12)	Monosaccharide cannot be hydrolysed into a) Ribose sugar b) Simple sugar c) Glucose sugar d) Double sugar	
	13)	Which of the following example of trisaccharides? a) Raffinose b) Verbunilose c) Ribulose d) Galactose	
	14)	Polysaccharides contain more than molecules. a) 20 b) 2 c) More than 20 d) 1	
Q.2	A)	Define the following questions. (Any Four) 1) Food chemistry 2) Bond Water 3) Lipid 4) Minerals 5) CHO	08
	B)	 Write down Structure of the following. (Any Two) 1) Carbohydrates 2) Fructose 3) Monosaccharaides 	06
Q.3	A)	Answer the following questions. (Any Two) 1) Food Chemistry 2) Water Activity 3) Free Water	08
	B)	Write down the flowchart. (Any One)1) Classification of Vitamins.2) Classification of Proteins.	06
Q.4	A)	 Answer the following questions (Any 2) 1) Explain Browning Reaction. 2) Chemical properties of water. 3) Physical properties of H₂O. 	10
	B)	 Answer the following question. (Any Two) 1) Application of colour in food Processing. 2) Importance of vitamin A & write down Sources with Deficiency. 	04
Q.5	Ans a) b) c)	wer the following questions (Any Two) Define Carbohydrate & Explain Classification. Define Vitamins & Explain Classification. Define Water And Explain importance of water in food.	14