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**B.Voc. (Semester - I) (New) (CBCS) Examination Oct/Nov-2019**  
**Food Processing and Management**  
**BUSINESS COMMUNICATION - I**

Day & Date: Saturday, 02-11-2019  
 Time: 11:30 AM To 02:00 PM

Max. Marks: 70

**Instructions:** 1) All questions are compulsory.  
 2) Figures to the right indicate full marks.

- Q.1 A) Give the meaning of the following. 10**
- 1) Passbook
  - 2) Interest
  - 3) Tax
  - 4) Banner
  - 5) Slogan
  - 6) A leaflet
  - 7) Brand
  - 8) Supply
  - 9) Branding
  - 10) Loan
- B) Fill in the blanks choosing correct options given below. 04**
- 1) \_\_\_\_\_ are the compulsory elements of a sentence.
 

a) S, P	b) O, S
c) P, A, C	d) S, P, A
  - 2) We can give an order or make a request by using \_\_\_\_\_.
 

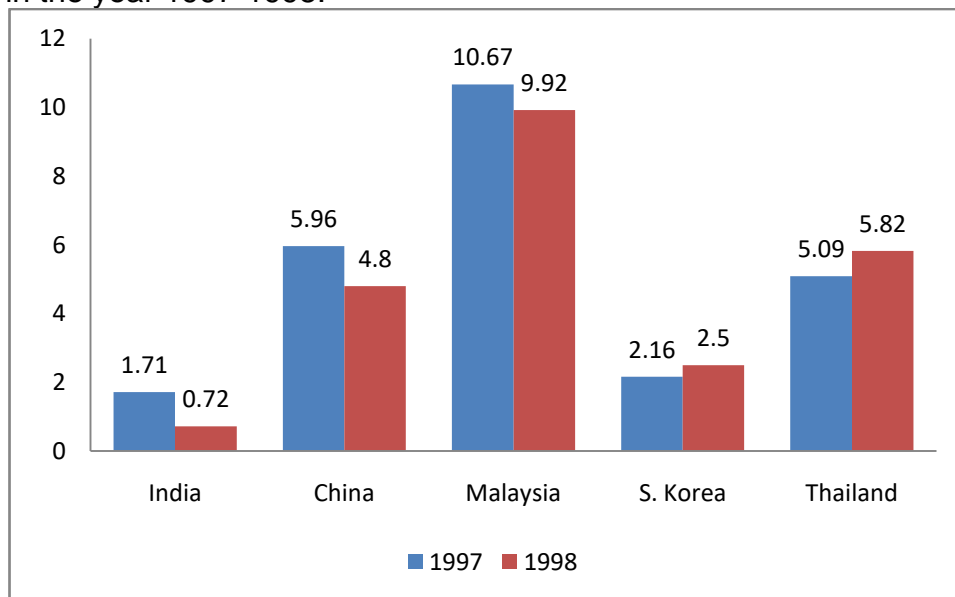
a) Simple sentence	b) Compound sentence
c) Interrogative sentence	d) Imperative sentence
  - 3) \_\_\_\_\_ Clause has full meaning of itself.
 

a) Main clause	b) Subordinate clause
c) That clause	d) Noun clause
  - 4) The structure of interrogative sentence is \_\_\_\_\_.
 

a) s + v + o + .	b) adj. + s + v + !
c) wh word/Av + s + v + o + ?	d) s + o + v + av
- Q.2 A) Answer the following. (Any Four) 08**
- 1) Explain 'Government relations'.
  - 2) Explain 'Media Relations'.
  - 3) Explain 'Financial relations'.
  - 4) Explain 'Community relations'.
  - 5) Explain 'Marketing Communications'.
- 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.
  - 3) State the difference between compound and complex sentence.

**Q.3 A) Answer the following. (Any Two)****08**

- 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**

- 1) 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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**B. Voc. (Semester - I) (New) (CBCS) Examination Oct/Nov-2019**  
**Food Processing and Management**  
**FUNDAMENTALS OF FOOD SCIENCE**

Day & Date: Tuesday, 05-11-2019  
 Time: 11:30 AM To 02:00 PM

Max. Marks: 70

- Instructions:** 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 in the blanks by choosing correct alternatives given below.****14**

- 1) In the process of milling of wheat it is tempered before grinding by treating 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
- 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
- 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%







**B) Answer the following questions. (Any One)** **04**

- 1) Draw a neat labelled diagram of domestic refrigerator and write its application.
- 2) Draw a neat labelled diagram of tray dryer and give its application.

**Q.5 Answer the following questions. (Any two)** **14**

- a) Enlist the preservation techniques used in food industry and explain any one.
- b) Write down history of preservation.
- c) Give the classification of food on the basis of pH value.







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**B. Voc. (Semester - II) (New) (CBCS) Examination Oct/Nov-2019**  
**Food Processing and Management**  
**BUSINESS COMMUNICATION II**

Day & Date: Monday, 04-11-2019  
 Time: 11:30 AM To 02:00 PM

Max. Marks: 70

- Instructions:** 1) All questions are compulsory.  
 2) Figures to the right indicate full marks.  
 3) Draw neat and labeled diagrams wherever necessary.  
 4) All questions carry equal marks.

**Q.1 Fill in the blanks by choosing correct alternatives given below.**

**14**

- 1) \_\_\_\_\_ is the most important thing while dealing with customers.
  - a) Facial expression
  - b) personal skills and excellent
  - c) Customers pretentions
  - d) products information
- 2) Negotiation means \_\_\_\_\_.
  - a) a channel of communication
  - b) personal differences
  - c) straight forward
  - d) emotions
- 3) The advantages of group discussion is \_\_\_\_\_.
  - a) possible idea
  - b) positive and understanding members
  - c) opinions regarding
  - d) co-coordinative relation
- 4) \_\_\_\_\_ is the most important while bargaining with customers.
  - a) Feedback
  - b) smiley face
  - c) Over confidence
  - d) Products nature
- 5) Disagreement of group discussion is \_\_\_\_\_.
  - a) Team building
  - b) collective idea
  - c) Interest of the individual
  - d) priorities on certain ideas
- 6) Businesses memorandum also called \_\_\_\_\_.
  - a) Employee
  - b) memos
  - c) Information
  - d) paragraphs
- 7) The tone of memos usually is \_\_\_\_\_.
  - a) Memoranda
  - b) spell
  - c) Informal
  - d) confidential
- 8) RFQ stands for \_\_\_\_\_.
  - a) Recommend For Question
  - b) Rounded For Quotations
  - c) Request For Question
  - d) Request For Quotations
- 9) PO means \_\_\_\_\_.
  - a) Product Organizations
  - b) Purchase Order
  - c) Products Order
  - d) Personal Orientation
- 10) PT stands for \_\_\_\_\_.
  - a) Products Tender
  - b) Purchase Tender
  - c) Personal Tender
  - d) Purchase Order



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

Day & Date: Wednesday, 06-11-2019  
 Time: 11:30 AM To 02:00 PM

Max. Marks: 70

- Instructions:** 1) All questions are compulsory.  
 2) Figures to the right indicate full marks.  
 3) Draw neat and labeled diagrams wherever necessary.

**Q.1 Fill in the blanks by choosing correct alternatives given below.**

**14**

- 1) The higher concentration of sugars in baked goods \_\_\_\_\_.  
 a) Decrease starch gelatinization temperature  
 b) Increase starch gelatinization temperature  
 c) Do not affect starch gelatinization temperature  
 d) Sometimes affect the starch gelatinization temperature
- 2) The desired color shade of bread crust is \_\_\_\_\_.  
 a) Dark brown  
 b) Reddish brown  
 c) Golden brown  
 d) Pale yellow
- 3) In case of baked goods which is not the function/role of shortening \_\_\_\_\_.  
 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 goods is \_\_\_\_\_.  
 a) Chemical agent  
 b) Biological agent  
 c) Physical agent  
 d) Both b and c
- 5) Which of the following proteins control the elasticity of wheat gluten?  
 a) Gliadins  
 b) Glutelins  
 c) Gliadins and Gliadins  
 d) All the above
- 6) Small volume of bread as fault may be due to \_\_\_\_\_.  
 a) Under proofing  
 b) Over fermentation  
 c) Loose moulding  
 d) Very high baking temperature
- 7) Major function/s of sugar in hard boiled candy is/are \_\_\_\_\_.  
 a) Provide sweetness  
 b) Provide body to the product  
 c) Reduction of viscosity  
 d) All of the above
- 8) In the context of baked goods, choose correct sentence from below \_\_\_\_\_.  
 a) Yeast and baking powders are the only leavening agents  
 b) Baking powders are the only leavening agents  
 c) Yeast and baking powders along with steam and air acts as leavening agents  
 d) Yeast is the only leavening agent

- 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) 08**
- 1) Define Bakery.
  - 2) Define Confectionery.
  - 3) Define Bread.
  - 4) Draw structure of wheat
  - 5) Enlist cereals used in bakery
- B) Write Notes. (Any Two) 06**
- 1) Give importance of bakery and confectionery in food industry.
  - 2) Explains types of bread with their uses.
  - 3) Give ingredients used in bakery.
- Q.3 A) Answer the following questions. (Any Two) 08**
- 1) Explain about boiled sweets.
  - 2) Explain types of bread in bakery
  - 3) Give principals involved in cake production. Explain any one.
- B) Answer the following (Any One) 06**
- 1) Give role of ingredients used in confectionery.
  - 2) What types of biscuits are produced in food industry? Give their uses.
- Q.4 A) Answer the following questions. (Any Two) 10**
- 1) Explain in brief chocolate processing.
  - 2) Explain important cereals used in bakery.
  - 3) Explain types of flours used in bakery.

**B) Answer the following questions. (Any One)****04**

- 1) Explain the process of preparation of Cookies.
- 2) Explain gelatin sweets.

**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.

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**B. Voc (Semester - II) (New) (CBCS) Examination Oct/Nov-2019**  
**Food Processing and Management**  
**FUNDAMENTAL NUTRITION**

Day & Date: Friday, 08-11-2019  
 Time: 11:30 AM To 02:00 PM

Max. Marks: 70

- Instructions:** 1) All questions are compulsory.  
 2) Figures to the right indicate full marks.  
 3) Draw neat and labeled diagrams wherever necessary.  
 4) All questions carry equal marks.

**Q.1 Fill in the blanks by choosing correct alternatives given below.**

**14**

- 1) RDA means \_\_\_\_\_.  
 a) Recommended Dietary Allowance  
 b) Recommended Daily Allowance  
 c) Research Dietary Allowanced  
 d) Recommended Digestible Allowance
- 2) \_\_\_\_\_ are the types of malnutrition.  
 a) 2  
 b) 3  
 c) 6  
 d) 4
- 3) Deficiency or excess of one or more essential nutrients called as \_\_\_\_\_.  
 a) Malnutrition  
 b) Nutrients  
 c) Fat  
 d) Nutrition
- 4) \_\_\_\_\_ is the ideal weight of pregnant women.  
 a) 40 kg  
 b) 50 kg  
 c) 55 kg  
 d) 60 kg
- 5) \_\_\_\_\_ is the ideal weight of men.  
 a) 60 kg  
 b) 50kg  
 c) 65 kg  
 d) 55 kg
- 6) WHO is stand for \_\_\_\_\_.  
 a) World Health Organization  
 b) World Health Operation  
 c) World Head Organization  
 d) None of these
- 7) \_\_\_\_\_ is help for builds the new tissues.  
 a) Fat  
 b) Protein  
 c) Vitamin  
 d) Carbohydrate
- 8) Carbohydrate is a \_\_\_\_\_.  
 a) Energy source  
 b) Nutrients  
 c) Nutritional source  
 d) All of these
- 9) \_\_\_\_\_ is the source of Maltose.  
 a) Mushroom  
 b) Milk  
 c) None of these  
 d) Malt product
- 10) \_\_\_\_\_ is the source of milk.  
 a) Galactose  
 b) Sucrose  
 c) Glucose  
 d) None of the above





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

Day & Date: Monday, 11-11-2019  
 Time: 11:30 AM To 02:00 PM

Max. Marks: 70

- Instructions:** 1) All questions are compulsory.  
 2) Figures to the right indicate full marks.  
 3) Draw neat labeled diagrams wherever necessary.

**Q.1 Fill in the blanks by choosing correct alternatives given below. 14**

- 1) \_\_\_\_\_ is a semisolid product prepared by boiling a clear strained solution.
  - a) jam
  - b) jelly
  - c) juice
  - d) beverage
- 2) \_\_\_\_\_ is a low pectin and low acid fruit.
  - a) apple
  - b) guava
  - c) lemon
  - d) ripe apricot
- 3) Apple is stored in \_\_\_\_\_ °c temperature.
  - a) 1-4°c
  - b) 5-9°c
  - c) 10°c
  - d) 15°c
- 4) RTS means \_\_\_\_\_.
  - a) Ready To Solid
  - b) Ready To Survive
  - c) Ready To Serve
  - d) Ready To Spoilage
- 5) \_\_\_\_\_ is a extraction or pressing a of the natural liquid from fruit and vegetables.
  - a) juice
  - b) jam
  - c) jelly
  - d) cordial
- 6) \_\_\_\_\_ Is a rich in pectin and rich in acid fruit.
  - a) apple
  - b) ripe apricot
  - c) pomegranate
  - d) strawberry
- 7) Nectar contains \_\_\_\_\_% of fruit solid.
  - a) 25%
  - b) 30%
  - c) 40%
  - d) 45%
- 8) In India, the first fruit & vegetables processing factory was established in \_\_\_\_\_ year.
  - a) 1835
  - b) 1900
  - c) 1930
  - d) 1935
- 9) Preservation of food in common salt or vinegar is known as \_\_\_\_\_.
  - a) pickling
  - b) canning
  - c) storage
  - d) spoilage
- 10) Fruit and vegetable impregnated with cane sugar or glucose syrup & subsequently drained free of syrup is known as \_\_\_\_\_.
  - a) crystalized fruits
  - b) candied fruit
  - c) glazed fruits
  - d) fermented fruits







- 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 1<sup>st</sup> Jan 2008. Mrs Supriya Traders Purchased Machinery for Rs. 45,000/- and spent for Rs.5000/- on installing it on 1<sup>st</sup> 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 31<sup>st</sup> Dec.  
Shows Machinery a/c and Deprecation A/c up to year ended 31<sup>st</sup> 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 31<sup>st</sup> 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 31<sup>st</sup> 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		
<b>Total</b>	<b>1,85,500</b>	<b>Total</b>	<b>1,85,500</b>

**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 31<sup>st</sup> December 2018 make the Profit and Loss A/c for the year 2018 & Balance sheet as on that date.

**Trial Balance as on 31<sup>st</sup> Dec. 2018**

<b>Particular</b>	<b>Dr. Rs.</b>	<b>Cr. Rs</b>
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	
<b>Total</b>	<b>58,600</b>	<b>58,600</b>

**Other Information:**

Deprecation Furniture by 10% and Library by 20%.

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**B.voc (Semester - III) (New) (CBCS) Examination Oct/Nov-2019**  
**Food Processing & Management**  
**MILK & MILK PRODUCTS**

Day & Date: Tuesday, 05-11-2019  
 Time: 03:00 PM To 05:30 PM

Max. Marks: 70

- Instructions:** 1) All questions are compulsory.  
 2) Figures to the right indicate full marks.  
 3) Draw neat and labeled diagrams wherever necessary.  
 4) All questions carry equal marks.

**Q.1 Fill in the blanks by choosing correct alternatives given below. 14**

- 1) \_\_\_\_\_ is the complex mixture of lipids, carbohydrates, proteins & many other organic compound.
 

a) Milk	b) Water
c) Fat	d) Protein
- 2) \_\_\_\_\_% of water present in milk.
 

a) 80%	b) 75%
c) 60%	d) 90%
- 3) Major constituent of milk is \_\_\_\_\_.
 

a) Water	b) Phospholipids
c) Pigments	d) Cholesterol
- 4) \_\_\_\_\_ is exist only milk.
 

a) Fructose	b) Glucose
c) Lactose	d) Galactose
- 5) \_\_\_\_\_ is 1-6<sup>th</sup> time as sweet as sucrose.
 

a) Fructose	b) Glucose
c) Lactose	d) Galactose
- 6) Boiling point of milk is \_\_\_\_\_.
 

a) 100c	b) 102c
c) 100.2c	d) 98c
- 7) Calcium & phosphorus which both of together to form \_\_\_\_\_.
 

a) Vitamin A	b) Vitamin D
c) Vitamin B	d) Thiamin
- 8) In \_\_\_\_\_ Millard was first to described the development of brown color.
 

a) 1912	b) 1951
c) 1920	d) 1870
- 9) \_\_\_\_\_ is responsible for yellow color of milk.
 

a) Xanthophyll	b) Riboflavin
c) Carotene	d) Chlorophyll
- 10) The milk fat form in milk is the form of \_\_\_\_\_.
 

a) crystal	b) globules
c) porous	d) solid
- 11) Milk is poor source of \_\_\_\_\_.
 

a) calcium	b) iron
c) phosphorus	d) protein





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

Day & Date: Thursday, 07-11-2019  
 Time: 03:00 PM To 05:30 PM

Max. Marks: 70

- Instructions:** 1) All questions are compulsory.  
 2) Figures to the right indicate full marks.  
 3) Draw neat and labelled diagram wherever necessary.

**Q.1 Fill in the blanks by choosing correct alternatives given below. 14**

- 1) The test time generally between \_\_\_\_\_ in the morning.
  - a) 10-11
  - b) 9-10
  - c) 10-12
  - d) 8-10
- 2) The score card may be as simple as indicating which sample is different as is done when \_\_\_\_\_ is the mode being used.
  - a) Duo-trio
  - b) Ranking test
  - c) Rating test
  - d) Sensitivity test
- 3) Chemical method is used for \_\_\_\_\_ of nutritive value.
  - a) Qualitative evaluation
  - b) Separate evaluation
  - c) Quantitative evaluation
  - d) Direct evaluation
- 4) A digital indicator or ruler may be used to measure the \_\_\_\_\_.
  - a) Puncture depth
  - b) Depth
  - c) Length
  - d) Height
- 5) The colorimeter is based on \_\_\_\_\_.
  - a) Beer Lambert's Law
  - b) Colour
  - c) Light
  - d) Lambert's Law
- 6) A spectrophotometer consist of \_\_\_\_\_ instruments.
  - a) 2
  - b) 4
  - c) 1
  - d) 5
- 7) Microbial methods are excellent in quality control. It need for \_\_\_\_\_ in foods.
  - a) Detection of contamination
  - b) Contamination changes
  - c) Microbial load
  - d) Detection evaluation
- 8) Samples are always given in \_\_\_\_\_.
  - a) Code numbers
  - b) Digital number
  - c) Even number
  - d) Odd number
- 9) The \_\_\_\_\_ is a visual colorimeter.
  - a) Colorimeter
  - b) Spectrophotometer
  - c) Iovibond tintometer
  - d) Visual colour
- 10) A single beam spectrophotometer measures the \_\_\_\_\_ of the beam.
  - a) Relative light intensity
  - b) Beam light
  - c) Relative intensity
  - d) Separate light





