

Seat No.	
----------	--

**Three Years B.Voc Integrated Course in Food Processing and Management(Semester - I) (New) (CBCS) Examination December-2018  
BUSINESS COMMUNICATION – I**

Time: 2½ Hours

Max. Marks: 70

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

**Q.1 Do as directed.** **14**

**A) Fill in the blanks choosing the given options.** **04**

- 1) \_\_\_\_\_ are the optional elements of the sentence.
 

a) O,C,A,	b) O,S,P
c) S,P,A	d) C,A,O
- 2) Indirect object is also known as \_\_\_\_\_.
 

a) Referral object	b) Preferred object
c) Personal object	d) Personnel object
- 3) Compound sentence contains following conjunctions.
 

a) As, so, and	b) but, not, yet
c) and, yet, but	d) or, and, but
- 4) ATM means \_\_\_\_\_.
 

a) All-time money	b) any time money
c) ask time money	d) automated teller machine

**Q.1 B) Give the meaning of the following.** **10**

- 1) Credit card
- 2) Loan
- 3) Passbook
- 4) Jingle
- 5) Slogan
- 6) Brand
- 7) A press release
- 8) Employee relations
- 9) Counselling
- 10) A trend

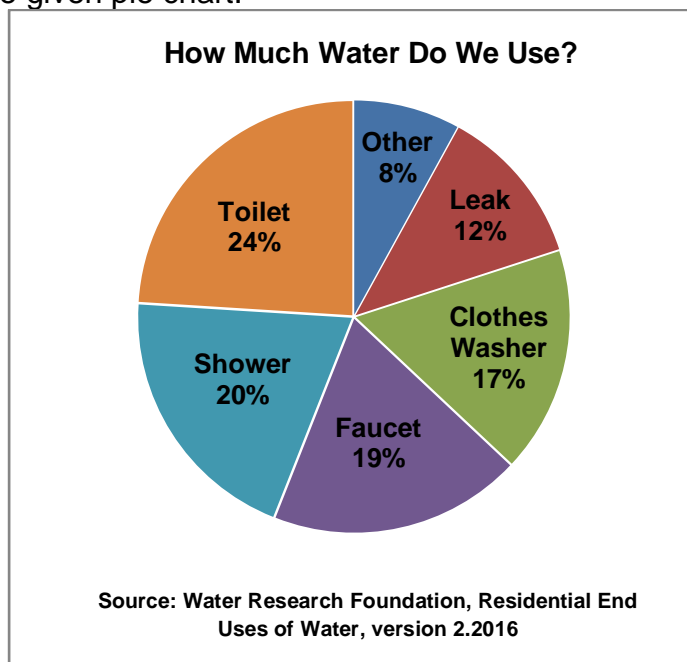
**Q.2 A) Write any four of the following.** **08**

- 1) What is mean by a 'sentence' give any two sentence structures with any one example of each.
- 2) What is mean by 'compound sentence' give any three examples of it?
- 3) What is mean by 'complex sentence' give any three examples of it?
- 4) What is the structure of exclamatory sentence' and 'imperative sentence' give any one example of each?
- 5) What is the structure of 'interrogative sentence' and 'simple sentence' give any one example of each?

- B) Write notes on. (Any two)** **06**
- 1) What is the difference between simple and compound sentence? Give any one example of each.
  - 2) Which are the optional elements of sentence explain each element.
  - 3) Define Homonymy with any two examples.

- Q.3 A) Write any two of the following.** **08**
- 1) What are the 'Don'ts' of an interview?
  - 2) Write a resume for the post of lecturer in food processing.
  - 3) What is the importance of 'public' in maintaining public relations?

- B) Answer the following. (Any one)** **06**
- 1) Write a C.V. for the post of the lecturer in English.
  - 2) Explain the given pie chart.



- Q.4 A) Answer the following. (Any two)** **10**
- 1) How we should prepare for an interview?
  - 2) What are the 'Dos' of an interview?

- B) Answer the following. (Any one)** **04**
- 1) What language is used in an interview?
  - 2) What is mean by communication? Write in detail about communication process.

- Q.5 Answer the following. (Any two)** **14**
- A)** Write a letter of an application for the post of lecture in B.Voc.
  - B)** Provide a C.V. for the post of lecturer in B.Voc.
  - C)** Provide a resume for the post of lecture in B.Voc.





Seat No.	
----------	--

**Three Years B.Voc Integrated Course in Food Processing and Management(Semester - I) (New) (CBCS) Examination January-2019**  
**FOOD PRESERVATION**

Time : 2½ Hours

Max. Marks: 70

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

**Q.1 Choose the correct answer.****14**

- 1) In canned fruit major function of syrup is \_\_\_\_\_.
  - a) Conduction of heat
  - b) Provide taste
  - c) Preserve Fruit
  - d) Kill Micro organisms
- 2) In standard salinometer 100s is equal to \_\_\_\_\_ percent of brine.
  - a) 22.5
  - b) 26.5
  - c) 27.5
  - d) 29.5
- 3) In sharp freezing the temperature which can be achieved is \_\_\_\_\_.
  - a) -18 to 40°C
  - b) -2 to -10°C
  - c) 5 to 0°C
  - d) 7 to 10°C
- 4) Sterilisation of high acid good is generally done in \_\_\_\_\_.
  - a) Boiling water
  - b) Super cold water
  - c) Superheated steam
  - d) Retort
- 5) For the low acid food \_\_\_\_\_ min is usually taken as the minimum processing goal.
  - a) 3
  - b) 5
  - c) 8
  - d) 12
- 6) PVA stands for \_\_\_\_\_.
  - a) Poly vinyl alcohol
  - b) Post vacreation activity
  - c) Potassium Valeric Acid
  - d) None of the above
- 7) Cobalt 60 source of which kind of radiation which is used for preservation of food
  - a) Gamma
  - b) Beta
  - c) Alpha
  - d) X-Ray
- 8) The concept of triple point is used in which of the following processing method?
  - a) Microwave hearting
  - b) D hydro freezing
  - c) Freeze Drying
  - d) Osmotic drying
- 9) In slow freezing
  - a) Crystal size is big
  - b) Crystal size is small
  - c) Both extra cellular and intra cellular crystallization takes place
  - d) Quality of product is better than fast freezing
- 10) Which of the following is being used in commercial freezing?
  - a) Glycol
  - b) Dry ice
  - c) Ammonia
  - d) All of the above

- 11) The time and temperature used for pasteurization of milk is \_\_\_\_\_.
- a) 72°C for 15 minutes                      b) 72°C for 15 seconds  
c) 72°C for 30 minutes                      d) 72°C for 30 seconds
- 12) Which chemical preservatives added to tomato sauce to extend the shelf life?
- a) Sodium benzoate                              b) Calcium propionate  
c) Tocopherol                                      d) All of the above
- 13) UV light has a germicidal effect at the wavelength between \_\_\_\_\_.
- a) 210 to 290 nm                                  b) 560 to 510 nm  
c) 430-450 nm                                      d) 140-180 nm
- 14) Which of the following vitamins is/are affected by radiation?
- a) Vitamin B    b) Vitamin C  
c) Both a and b                                      d) Neither a nor b

- Q.2 a) Attempt the following. (Any four) 08**
- 1) Natural preservatives  
2) Preservation  
3) Drying  
4) Pasteurisation  
5) Sterilisation
- b) Attempt the following. (Any two) 06**
- 1) What is pickling? Explain suitable example.  
2) What is preservation? Give classification of preservatives.  
3) What is canning? Explain about it.
- Q.3 a) Answer the following. (Any two) 08**
- 1) What are the artificial preservatives? Give it one Application.  
2) Define preservative? What is the concept behind using preservatives in food industry?  
3) What is the importance of food preservation?
- b) Answer the following. (Any one) 06**
- 1) What are the methods used in high-temperature preservation?  
2) Which preservatives are used in food industry?
- Q.4 a) Answer the following. (Any two) 10**
- 1) What are the doses of radiation used in food industry?  
2) What is Hurdle technology?  
3) What is the concept behind low-temperature preservation of food?
- b) Answer the following. (Any one) 04**
- 1) Draw a neat labeled diagram of spray dryer and give its one application.  
2) What is the classification of the preservatives?
- Q.5 Answer the following. (Any two) 14**
- a) What are the modern techniques used for food preservation? And explain any one.  
b) What is preservation by low temperature?  
c) What is preservation by drying?

Seat No.	
----------	--

**Three Years B.Voc Integrated Course in Food Processing and Management(Semester - I) (New) (CBCS) Examination January-2019**  
**AGRO PROCESSING**

Time: 2 ½ Hours

Max. Marks: 70

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

**Q.1 Select the most correct alternative and rewrite the answer:****14**

- 1) Cocoa butter has \_\_\_\_\_.  
a) Long range of melting point                      b) Sharp melting point  
c) Very high melting point                              d) None of the above
- 2) The product based on soyabean called miso is mostly \_\_\_\_\_.  
a) Indonesian product                                      b) Chinese product  
c) Japanese product                                         d) Italian product
- 3) A curd called tofu is obtained from \_\_\_\_\_.  
a) Moth bean    b) Kidney bean  
c) Soya bean    d) Cluster bean
- 4) Bitterness of coffee is attributed to \_\_\_\_\_.  
a) Caffeine    b) Chlorogenic acid  
c) Insulin    d) None of the above
- 5) Dhokla is fermented food typically prepared from \_\_\_\_\_.  
a) Rice and black gram                                      b) Rice and Bengal gram  
c) Rice and green gram                                      d) Rice and red gram
- 6) In India finger millet is known as \_\_\_\_\_.  
a) Jowar    b) Bajra  
c) Ragi    d) Chawal
- 7) Most common variety of coffee cultivated are \_\_\_\_\_.  
a) Coffea Arabica    b) Coffea robusta  
c) Both a and b     d) Neither a and b
- 8) Rice bran oil is stable due to presence of \_\_\_\_\_.  
a) Vit A     b) DHA  
c) Vit B     d) All of the above
- 9) Parboiling process is associated with \_\_\_\_\_.  
a) Rice    b) Maize  
c) Wheat    d) All of the above
- 10) Polished rice is obtained by removing which layer \_\_\_\_\_.  
a) Aleurone    b) Germ  
c) Endosperm    d) Husk
- 11) Dehulled rice from which only husk is removed is called \_\_\_\_\_.  
a) Red rice    b) Brown rice  
c) Green rice    d) White rice

- 12) Proper plucking of tea leaves consist of \_\_\_\_\_.
- |                       |                        |
|-----------------------|------------------------|
| a) One leaf one bud   | b) Two leaves two buds |
| c) Two leaves one bud | d) Any of the above    |
- 13) The term QPM is associated with \_\_\_\_\_.
- |          |            |
|----------|------------|
| a) Wheat | b) Maize   |
| c) Rice  | d) Sorghum |
- 14) Pellagra disease associated with consumption of \_\_\_\_\_.
- |          |                     |
|----------|---------------------|
| a) Maize | b) Rice             |
| c) Wheat | d) All of the above |

- Q.2 A) Answer the following. (Any four) 08**
- 1) Define milling.
  - 2) Draw neat labeled diagram of hammer mill.
  - 3) Draw neat labeled diagram of pulverizers.
  - 4) Define food.
  - 5) Define grading.
- B) Answer the following. (Any two) 06**
- 1) Write flow chart of tea processing.
  - 2) Write flow chart of coffee processing.
  - 3) Write flow chart of coconut processing.
- Q.3 A) Answer the following. (Any two) 08**
- 1) Properties of paddy for rice milling
  - 2) Write about classification of spice.
  - 3) Primary processing of wheat
- B) Answer the following. (Any one) 06**
- 1) Dry milling of corn
  - 2) Milling of legume red gram
- Q.4 A) Answer the following. (Any two) 10**
- 1) Write concept of dhal milling.
  - 2) Write Garlic powder processing.
  - 3) Write methods of oil seed processing.
- B) Answer the following. (Any one) 04**
- 1) Write Milling of legume chickpea.
  - 2) Write dry Milling of wheat.
- Q.5 Answer the following. (Any two) 14**
- a) Explain Milling of rice.
  - b) Scope and importance of agro processing
  - c) Explain wet Milling of corn.