2019	IV 0	9					0930			Sea	at N	lo.				
Time : 2 Hours									I	FO	OD	P	RO	CE	SS	ING
							Pre	Vocat	iona	l (F	Ion	ıe S	Scie	nc€	e Gr	oup)
						Subj	ect C	ode								
						S	0 4	7								
Tota	1 No. c	of Ques	tion	s:4		(Pri	nted	Pages	: 3)		Ma	xin	ıun	ı M	ark	s : 40
INSTRUCI		TIONS :	(<i>i</i>)	Ansv	ver	each g	questic	on on a	fresł	n pa	ge.					
		((ii)	Writ	e th	ne ques	stion a	nd sub	o-que	stio	n nı	amb	er (clea	rly.	
		((iii)	$All{ m q}$	ues	tions a	are cor	npulso	ry.							
		((iv)	Figu	res	to the	right	indicat	e ful	l ma	ırks	•				
1.	(A)	(A) Fill in the blanks with appropriate words given in the b							ıe bı	rack	cets	:	1			
		(<i>i</i>)	Blan	ching i	s als	so kno	wn as	scaldir	ıg, pa	arbo	oilin	g or	•	•••••		
		((Pre	cookin	g, L	Jye pee	eling,	Lacque	ering)						
		(<i>ii</i>) The machines used to grade fruits and vege								etak	oles	are	roll	ler g	rader	
		:	and		•••••	•••••										
			(Bas	ket gra	ıder	, Screv	w grad	ler, Ma	icro g	rad	er).					
	(B)	Answer the following questions in 20-30 w							word	ds ea	ach	:				
		(<i>i</i>)	State	e the di	sad	vantaş	ges of 1	using g	lass c	cont	aine	ersi	n fo	od p	roce	essing
		i	indu	stry.												2
		(<i>ii</i>)	Why	is syrı	ıp a	udded i	in can	ned fru	iits?							2
		(iii)	How	is the	qua	lity of	food r	nateria	als ju	dge	d ?					2
	(C)	Answer the following question in 40-50 words :									3					
		Write a short note on "wood" as a packaging material for differer							nt ty	pes of						
~ -		processed foods.										_				
S-04'	7						1								P	P.T.O.

2. (A) Match the items in column 'A' with the appropriate answer in column 'B': 1

			Column A		Column B					
		(<i>i</i>)	Anthocyanin	(i)	Green					
		(ii)	Chlorophyll	(ii)	Red and violet					
				(iii)) Yellow and orange.					
	(B)	Ansv	Answer the following questions in 20-30 words each :							
		(<i>i</i>)	Name the differen	Name the different instruments used to measure size and shape of						
			fruits and vegetables. 2							
		(ii)	(<i>ii</i>) List the preventive measures to control enzymatic browning in fruits							
				2						
		(iii)	(<i>iii</i>) Mention the different types of products that are pack							
				2						
	(C)	Ansv	-50 words :	3						
		State	sory group for quality character	istics						
		of fru								
3.	(A)	Answer the following question in <i>one</i> or <i>two</i> words : 1								
		Nam	Name the microorganisms that mostly grows in canned meat and poultry							
		products.								
	(B)	Answer the following questions in ${f 20-30}$ words each :								
		(<i>i</i>)	Explain the term '	Vienna Sau	usages."	2				
		(ii)	What will be the e	effect if sodi	ium nitrite is not added in lunc	heon				
			meat?			2				
		(iii)	Name the basic i	of soup and explain the method	od to					
			prepare it.			2				
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	(C)	Answer the following question in 40-50 words :	3				
		Write a short note on "baby foods."					
4.	(A)	Answer the following questions in <i>one</i> line each :	2				
		(i) How do bacteria multiply ?					
		(<i>ii</i>) Why are pseudo yeasts unsuitable for fermentation ?					
	(B)	Answer the following question in 20-30 words :					
		Distinguish between yeast and bacteria. (Any two points)	2				
	(C)	Answer the following questions in ${f 40-50}$ words each :					
		(i) Explain any six important groups of bacteria.	3				
		(<i>ii</i>) How is pectin test carried out while preparing guava Jelly ?	3				