

P. Pages : 2

Time : Three Hours

**AW - 3390**

Max. Marks : 80

- Notes : 1. Answer **three** question from Section A and **three** question from Section B.
2. Diagrams and chemical equations should be given wherever necessary.
3. Illustrate your answer necessary with the help of neat sketches.

SECTION - A

1. State the reasons for sorting. Explain the working of color sorter. 14

OR

2. Explain the principles of the following. Draw diagrams. 14

- i) Attrition mill
ii) A ball mill

3. a) Explain modern rice milling process. 8

- b) Draw the structure of rice kernel. 5

OR

4. a) Explain the terms:- 8

- i) Hydrogenation
ii) Refining

- b) What are mycotoxin in cereals? How to prevent them? 5

5. a) State the functions of bakery Ingredients. 8

- b) Explain the manufacture of cake by muffin method. 5

OR

6. a) State the process for soy milk by extrusion cooking. 8

- b) Explain: 5

- i) Breakfast cereals
ii) Fortified products

SECTION - B

7. Explain the process for black Tea manufacturing. What is Instant tea. 14

OR

8. Explain cocoa processing steps. What do you mean by 'Cocoa liquor'. 14

9. a) How 'Cocoa powder' is prepared? Draw flow diagram. 8
- b) Explain the terms:- 5
- i) Conching ii) Tempering

OR

10. a) Differentiate between Instant food & precooked foods. Give examples of each. 8
- b) State chocolate Ingredients & their functions. 5
11. a) Explain:- 8
- i) Chai sathi
- ii) Instant coffee
- b) Explain the manufacture of Texturized vegetable protein from soybean (TVP). 5

OR

12. a) Explain the weaning food manufacturing process. 8
- b) What are simulated milk products? State their advantages. 5
