

TELANGANA UNIVERSITY
S.S.R. DEGREE COLLEGE, NIZAMABAD (C.C:5029)
V SEMESTER INTERNAL ASSESSMENT I EXAMINATIONS
FOOD TECHNOLOGY QUESTION BANK

I. Multiple choice questions

1. Which crops have the matured dormancy period []
a. Legumes crops b. Vegetable crops c. Tuber crops d. None
2. Main objective of vegetable blanching is []
a. Inactivation of bacteria b. Inactivation of enzyme c. Fixation of color d. Removal of tissue gas
3. Causative spoilage organisms of dried fruits and vegetable are []
a. Mould b. Yeast c. Bacteria d. None
4. Organic acid as preservative are particularly effective against []
a. Putrefaction b. Rancidity c. Autolysis d. Lipolysis
5. Best timing of harvesting of fruit during the day is []
a. Evening b. Morning c. Early morning d. Afternoon
6. Most suitable material for canning of vegetables is []
a. Glass b. Tinplate c. Plastic d. Aluminum
7. Criteria for harvesting of citrus fruits is based on []
a. Color b. Iodine c. Percentage of oil d. Sugar & acid ratio
8. Which organic acid present in apple []
a. Malic acid b. Citric acid c. Tartaric acid d. Benzoic acid
9. Which antioxidant is abundant in citrus fruit []
a. Carotenoid b. Ascorbic acid c. Tocopherol d. Flavonoid
10. The post harvesting losses are []
a. Qualitative b. Quantitative c. Physiological d. All of above

II. Fill in the blanks

11. The course of post harvest losses are _____
12. Stages of post harvest losses are _____
13. The quality problem for sliced apple and potato is _____
14. Packaging material for cut flowers _____
15. Tomato fruits for coming are harvested at _____
16. The limiting amino acid in green vegetable is _____
17. Example of non climatic fruit _____
18. _____ chemical is used for controlling sprouting of onions in storage
19. Staple vegetable in Indian diet _____
20. Example of climacteric fruit _____

III. One word answer.

1. Define post harvest technology
2. Define food adulteration
3. Food conservation
4. Define FCI
5. Define SGC

IV. Assignment