

SSR DEGREE COLLEGE, NIZAMABAD (5029)
DEPARTMENT OF FOOD TECHNOLOGY
SEMESTER – VI , INTERNAL-I QUESTION BANK

1. The force that initiates evolution is **Variation**
2. **Polyethylene terephthalate** is used to pack carbonated soft drinks
3. **Low-Density Polyethylene** is used to pack fried snack foods
4. **Aluminium** is the thickest layer in Tetrapak
5. **Line extension** is NOT a type of new food product
6. the *Charcuterie* product is known all across the globe of German cuisine.
7. Bioenergy is obtained from **Biomass**
8. **Waste removal system was established in which of the following cities for the first time Athens**
9. **Non-hazardous solid wastes describes the term 'Municipal Solid Waste**
10. **Why is recycled paper banned for use in food containers Because it creates contamination**
11. **Integrated plans** is used as a waste management plan
12. **wood piceces** wastes is called the Municipal Solid Waste
13. The process of burning municipal solid wastes under suitable temperature and conditions in a specific furnace is called **incineration**
14. The disposable wastes contain **liquids**
15. **To extend the shelf life of food** is the primary purpose of food preservation
16. **Food preservation** term refers to the range of methods used to prevent food spoilage and extend its availability.
17. **To slow down enzymatic activity** is the main goal of blanching in food preservation.
18. **pastuerization** method of preservation involves heating food to a high temperature and maintaining it for a specific period to destroy harmful microorganisms
19. **.60- 75 C** is the temperature range typically used in pasteurization
20. **TO kill microorganism** is the primary reason for using high temperatures in food preservation

21. The freezing point of cow milk is **0.555c**
22. The ideal packaging material for high pressure processing of food is **plastic polymers**
23. **Soaking** of pulses can be laminated termination
24. Parboiling improves **improved taste**
25. **Legumes** food items is the best source of plant proteins
26. Source of lipid waxes is **sperm whale oil**
27. Egg is a rich source of **protein and vitamin**
28. An oil press is called **expeller**
29. A common beverage coal is obtained from **seeds**
30. About half of your diet should be made up of **grains and vegetables**
31. **Poulina cuppana** is a beverage plant
32. Guava, lemon, orange and tomato are rich in **Vitamin-c**
33. **Butter sugar flour** fat is suitable for making cakes and biscuits
34. **Rose gottiesh method** is not used in determining the lactose content
35. Blanching also known as **adjusting**
36. Indian grassland and fodder research institute is located in **Jhansi**
37. The optimum temperature for growth of lactic starters like streptococcus lactic is **27-32c**
38. Central institute for research on cattle is located in **meerut**
39. Sandy texture defect in ice cream is due to **long storage**
40. Hybridization of this pair led to the development of a man made cereal triticale **rye and sheat**

1. Define food need

Ans: The need for food is the requirement for basic foods that are necessary for health and survival. Food provides the body with nutrients, energy, and other essential substances that help it function.

2. Food consumption

Ans: Food consumption is the act of taking food into the body through the mouth, or the amount of food and calories a person consumes

3. Define Waste disposal

Ans: Waste disposal is the process of collecting, sorting, treating, and storing unwanted materials. It can also include recycling or destroying waste.

4. Market influence

Ans: Market influences are factors that affect the economy, industries, and companies. They can affect a whole economy or a specific industry

5. Define Market sector perspective

Ans: A market sector perspective is a point of view and guidance on a market sector or technology vendor. It's based on a company's market knowledge, industry experience, and market research.

6. Sanitation

Ans: Sanitation is the hygienic means of promoting health through prevention of human contact with the hazards of waste

7. Define waste disposal

Ans: Proper disposition of a discarded or discharged material in accordance with local environmental guidelines or laws

8. Shelf life studies

Ans: Defined as the period of time during which a food product will remain stable and retain its desired sensory.

9. Entrepreneurship?

A: Entrepreneurship refers to the process of creating a new enterprise and bearing any of its risk with the view of making the profit.