DAY — **16** SEAT NUMBER | | | | | | |

2025	III	04	1500	**J-376**	(E)

MULTISKILL TECHNICIAN (E6)
(FOOD PROCESSING)

Time : 3 Hrs. **(4 Pages)** **Max. Marks : 80**

Note : *(1) All questions are compulsory.*
(2) Draw neat diagrams wherever necessary.
(3) Marks are given at the right hand side
(4) Write answers to all questions on new pages.

Q. 1. **(A)** Select the most appropriate options and rewrite the complete sentences : (5) **[20]**

(1) 3% to 8% water content is maintained in _____ vegetables.

(a) dried (b) farm
(c) green

(2) Vinegar contains _____ percent acetic acid.

(a) 10 (b) 4
(c) 14

(3) _____ is a gas produced due to use of yeast in bakery materials.

(a) Carbon dioxide (b) Hydrogen
(c) Nitrogen

(4) Heavy use of spices is _____ for human health.

(a) useful (b) harmful

(c) dangerous

(5) A _____ is mandatory to apply for a bank loan.

(a) Guarantor (b) Person giving Bail

(c) Income tax return

(B) Match the words appropriately from the following 'A' and 'B' groups : (5)

Group 'A'		Group 'B'	
(a)	Aromatic fruit	(1)	Containing Fat
(b)	Eugenol	(2)	White yolk of egg
(c)	Butter icing	(3)	At starting of business
(d)	Royal icing	(4)	Nutmeg
(e)	Project research	(5)	Clove

(C) State whether the following statements are True or False : (5)

(1) Dried fruits and vegetables are packed in polythene pouches.

(2) Fruits deteriorate quickly in strong salt solutions.

(3) Pickle stimulates the digestive juices.

(4) Mint contains peppermint oil.

(5) After starting a business, there is no need for working capital.

(D) Answer the questions in only 'One' sentence each : (5)

(1) Write the reason behind drying of fruits.

(2) Pickles turn black when vinegar comes in contact with ? _____

(3) What is the reason behind food deterioration?

(4) Write any one advantage of icing.

(5) What is balance sheet?

Q. 2. Answer the following questions in short (Any FOUR) : **[12]**

(1) Which fruits and vegetables are dried in sunlight in countries like India?

(2) What are used as mouth fresheners?

(3) Enlist the fruits and vegetables which are commonly used for pickle making.

(4) Why is it necessary to cool off bread after making it?

(5) Write the ingredients required to prepare sambhar masala.

(6) Write the sources of capital to start new business.

Q. 3. Answer the following questions in short (Any FOUR) : **[12]**

(1) Write the reason behind cone shaped formation in the center of the cake.

(2) What is an electric oven?

(3) Which are the tests to determine if the cake is completely baked?

(4) Write the reasons behind cookies and biscuits spread more and becoming soft.

(5) Write the ingredients required to prepare onion pickle.

(6) Enlist the components, furniture and devices required while starting a office or factory.

Q. 4. Answer the following questions in detail (Any THREE) : **[12]**

(1) Write the reasons of smoke of sulphur in drying of fruits.

(2) Write the functions of spices in pickle.

(3) During fermentation which changes are brought about in dough?

(4) Write the functions and uses of mustard.

(5) Write the reasons behind shutting down of business.

Q. 5. Answer the following questions in detail (Any THREE) : **[12]**

(1) Write the reasons behind flat surface of cake.

(2) Write the ingredients used for icing.

(3) Write the functions of spices in cooking.

(4) Write the information about Eugenol spices.

(5) What is the meaning of working capital?

Q. 6. (A) Answer the following questions in detail (Any ONE) : (6) **[12]**

(1) Write the process of drying fig.

(2) Write the process of packing pickles.

(B) Answer the following questions in detail (Any ONE) : (6)

(1) What care needs to be taken by a food handler?

(2) What precautions need to be taken while using spices in cooking?

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