



SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

185062

Course : Diploma Ethnic foods & Sweets Processing
Subject : Convenience Food Maker
Subject Code : HDFP-102
Semester : First
Duration : 3 Hours
Maximum Marks : 35

Instructions to the Students

1. This Question paper consists of two Sections. All sections are compulsory.
2. Section A comprises ten questions of objective type in nature. All questions are compulsory. Each question carries one mark.
3. Section B comprises eight essay type questions out of which students need to do any five. Each question carries five marks.
4. Read the questions carefully and write the answers in the answer sheets provided.
5. Do not write anything on the question paper.
6. Wherever necessary, the diagram drawn should be neat and properly labelled.

Roll Number

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SECTION -A (OBJECTIVE TYPE QUESTIONS)

(10x1=10 Marks)

1. What is paired comparison test?
2. Write about full form of AMC.
3. Define duo- trio test.
4. Who developed 9- point hedonic scale?
5. What is audit?
6. Name 5 sensations of taste.
7. Which instrument is used to evaluate firmness of bread crumbs or softness of a baked product?
8. A person having typhoid should or should not be allowed to handle food?
9. What does the red dot on the label of a food product indicate?
10. What is threshold value?

SECTION -B (ESSAY TYPE QUESTIONS)

(5x5=25 Marks)

1. How will you select and fit various sieves/screens to produce different convenience food?
2. Explain quality analysis of raw materials for convenience food.
3. Describe basic principles of food processing.
4. Explain sensory evaluation of food and its objectives.
5. Describe layout of sensory evaluation laboratory.
6. Explain general hygiene and sanitary requirements for location and surroundings.
7. Write about record keeping required for procuring raw material.
8. Describe quality parameters of raw materials.

-----End of Paper-----