



# SHRI VISHWAKARMA SKILL UNIVERSITY

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

185061

**Course** : Diploma Ethnic foods & Sweets Processing  
**Subject** : Traditional Snack & Savoury Maker  
**Subject Code** : HDFP-101  
**Semester** : First  
**Duration** : 3 Hours  
**Maximum Marks** : 35

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## 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. Write full form of CAYG.
2. What is extruder?
3. What is CIP?
4. What is Batch size?
5. For what purpose, pulveriser is used?
6. Name the instrument used for consistency of liquids?
7. Write names of two things required to be present on the label of a processed food.
8. Why is de-stoner machine used?
9. Write names of two packaging material used for long term storage of final processed product
10. Name two safety equipment's required for food processing.

**SECTION –B (ESSAY TYPE QUESTIONS)**

(5x5=25 Marks)

1. Explain maintenance and cleanliness of work area.
2. Describe food safety measures for food processing.
3. Discuss waste material management.
4. How will you understand the production order and plan production sequence?
5. Explain points you will keep in mind for efficient utilization of recourse/ manpower.
6. How will you check quality of raw material? write in detail
7. Describe the checking of product through physical parameters.
8. Explain cleanliness, maintenance & monitoring of food processing equipment.

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