I. Answer the following very briefly:  

(a) List two ancient methods of food processing.

(b) Any one edible animal fat.

(c) Scientific name of Rice.

(d) Name the treatment given to convert unsaturated fats to saturated fats.

(e) Name given to early lacteal secretion in mammals.

(f) Name the reaction when sugar is heated in dry condition.

15×1=15
(g) Name the toxin in pulses that causes Lathyrism.

(h) Which constituent of milk is affected by homogenization?

(i) Name any one protein of egg.

(j) Porosity relates to which part of egg?

(k) Cutting, grinding, pinning relate to which treatment in meat?

(l) What is the average protein content of fish?

(m) Name any two structural components of fruits.

(n) Name any two pigments of fruits.

(o) Name any one preserved product made from fruit.

2. Differentiate between (any five):

   (a) Essential V/s Nonessential fatty acids.

   (b) Steam Refining V/s Alkali Refining.

   (c) Pasteurization V/s Homogenization.

   (d) Red Meat V/s White meat
3. 
(a) Draw a well labelled diagram of (any two):

(i) Wheat Grain

(ii) Egg Structure

(iii) Structure of a Plant Cell.

(b) What are the characteristics of fresh egg? What are the changes which occur during egg storage?

4. 
(a) Describe what happens when starch is heated in water? What is the process called and explain the factors influencing it.

(b) Comment on the post harvest changes in fruits and vegetables.

5. Describe the following briefly:

(a) Tenderization in meat

(b) Malting

(c) Dextrinization.
6. (a) What is Parboiling? State its advantages and disadvantages.

(b) Write the characteristics of fresh fish. What are the factors affecting fish spoilage?

7. Write short notes on any three:

(a) Toxic constituents in pulses

(b) Rancidity in Fats and Oils

(c) Historical evolution of Food Processing

(d) Enzymatic browning

(e) Processing of Pulses.