

- ### SECTION-D
- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Tabulate the ingredients, their role in manufacture of tomato sauce and also explain the process for the manufacture of tomato sauce.
- Q.37 Explain different techniques of juice extraction.
- Q.38 Describe in detail the food laws and FPO standards for fruits and vegetables products.

No. of Printed Pages : 4 181142/121142/031142
Roll No.

Time : 3Hrs. M.M. : 100

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- (1) 181142/121142/031142

- Q.6 Refractometer is used to determine the
 a) minerals b) vitamins
 c) acidity d) TSS
- Q.7 Food preservation involves
 a) Increasing shelf life of food
 b) ensuring safety for human consumption
 c) both a and b
 d) none of these
- Q.8 Which of the following is used as antioxidant?
 a) fat b) protein
 c) carbohydrate d) vitamin C
- Q.9 Lye peeling of fruits and vegetables is done by
 a) 1% caustic soda + cool
 b) 5% caustic soda + cool
 c) 1% caustic soda + hot
 d) 5% caustic soda + hot
- Q.10 The cheapest method of preservation is
 a) canning b) freezing
 c) drying d) preserving

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 HP processing of fruits and vegetables means _____

- Q.12 FPO stands for _____
- Q.13 Jelly in appearance is _____ (opaque / transparent)
- Q.14 Fruit jelly in which slices of the fruit or its peel are suspended is called _____.
- Q.15 Sauce is _____ than ketchup (thinner / thicker)
- Q.16 Fruits are blanched before canning at temp _____
- Q.17 The effective concentration of sugar in jelly is _____
- Q.18 Name any two methods of peeling.
- Q.19 Sterilization increases _____ of foods.
- Q.20 The process of removal of air from cans is known as _____

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Explain the role of pectin in jelly making.
- Q.22 How are by-products of fruits industry utilized? Explain.
- Q.23 Categorize fruits according to their pectin and acid content.
- Q.24 Explain the scope of fruits and vegetables industry in India.
- Q.25 Explain the process canning with the help of flow diagram.