

- Q.30 Explain the factors affecting heat resistance of microorganisms.
- Q.31 Explain R-enamel and C-enamel cans used for canning.
- Q.32 Explain the changes occur during freezing of fruits and vegetables.
- Q.33 Explain the By-product utilization of fruits and vegetables industry.
- Q.34 Explain the process of marmalade making.
- Q.35 Briefly explain food laws for fruits and vegetables.

SECTION-D

Note : Long Answer type question. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Explain the techniques of thermal process in detail.
- Q.37 Briefly explain the equipments used for the production of juices and pulps.
- Q.38 Define dehydration. Explain dehydration of vegetables: Onion, Garlic, peas and carrot.

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4th Sem, **Branch :** Food Technology
Subject : Fruit & VegetableTechnology

Time : 3 Hrs.

M.M. : 100

SECTION-A

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

- Q.1 The chemical process that occurs when oxygen comes in contact with the flesh of cut fruit?
 a) Enzymatic browning b) Mincing
 c) Poaching d) Deep frying
- Q.2 Before serving any fruit, it must be
 a) Pear b) Acid
 c) Grape d) Cleaned
- Q.3 A _____ is an example of stem vegetable
 a) Turnip b) Carrot
 c) Melon d) Mushroom
- Q.4 Role of salt in pickles?
 a) Improves taste & flavour
 b) Controls fermentation
 c) Hardens the tissue of vegetable
 d) All of the above
- Q.5 Which of the following product should have 9% TSS?
 a) Jam b) Tomato puree
 c) Tomato ketchup d) Fruit drinks

- Q.6 Which of the following acts as the good source of vitamin C in the human diet?
 a) Potato b) Milk
 c) Meat d) Rice
- Q.7 Which of the following fruit would you expect to form best jelly without any extra added pectin
 a) Mango b) Banana
 c) Guava d) Strawberry
- Q.8 In controlled storage system, the
 a) O₂ concentration is kept high
 b) O₂ concentration is kept low
 c) CO₂ concentration is kept low
 d) CO₂ and O₂ concentration are same
- Q.9 Pineapple is
 a) Compound fruit b) Aggregate fruit
 c) Pome d) Simple fruit
- Q.10 Gas used in refrigerant is
 a) Nitrogen b) Oxygen
 c) Hygrogen d) Carbon

SECTION-B

- Note :** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 _____ (lettuce/fresh produce) can be kept up to 4 days.
- Q.12 List the examples of flower type vegetables.
- Q.13 The process of preservation of food in common salt or in vinegar is known as _____.
- Q.14 The TSS of a tomato sauce should be _____ %.

- Q.15 FPO stands for _____.
 Q.16 Fruit juice have _____ % TSS.
 Q.17 Name the chemical preservative which is added to tomato sauce to extend the shelf life?
 Q.18 Inactivation of enzymes during blanching is done to prevent _____.
 Q.19 Define canning.
 Q.20 What do you understand by “freeze burn”.

SECTION-C

- Note :** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Explain the composition of fruits.
 Q.22 Classify the vegetables on the basis of parts used for consumption.
 Q.23 Differentiate between dry and wet cleaning methods.
 Q.24 Explain the defects and factors affecting quality of pickles.
 Q.25 Draw a flow diagram for the preparation of Mango pickle.
 Q.26 How jam differs from jelly?
 Q.27 Explain the preparation of tomato paste with the help of flow diagram.
 Q.28 How is pectin important for good quality jelly? Explain in brief.
 Q.29 Define “Aseptic packaging”. Mention the steps followed in aseptic system.