

- Q.23 Classify the vegetables on the basis of parts used for consumption.

Q.24 Highlight the purposes of blanching.

Q.25 Give 'test of doneness" in making jam.

Q.26 Give the basic composition and nutritive value of fruits.

Q.27 Discuss about major defects that affects quality of jam.

Q.28 Briefly explain about fruits and vegetables sorting methods.

Q.29 Mention the steps involved in manufacturing of lemon pickle.

Q.30 Mention the steps involved in manufacturing of tomato ketchup.

Q.31 Explain different methods of peeling.

Q.32 Briefly explain about aseptic packaging.

Q.33 Briefly explain the basic concept of osmo-dehydration.

Q.34 Briefly explain the steps involved in manufacturing of jelly.

Q.35 List food laws related to fruits and vegetables.

## **SECTION-D**

**Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)**

- Q.36 Explain different types of fruit beverage with FPO specification.

Q.37 With the help of flow diagram, explain method of preparation of fruit juice.

Q.38 Explain canning process in detail.

No. of Printed Pages : 4  
Roll No. ....

181142/121142/031142

4th Sem.

Branch : Food Tech.

## **Sub. : Fruits & Vegetables Technology**

Time : 3 Hrs.

M.M. : 100

## **SECTION-A**

**Note: Multiple type Questions. All Questions are compulsory. (10x1=10)**

- Q.1 The brine solution is prepared by using \_\_\_\_\_.  
a) Sugar                          b) Salts  
c) KMS                          d) None of the above

Q.2 Which of the following is a non climacteric fruit?  
a) Mango                          b) Orange  
c) Banana                          d) Sapota

Q.3 Fruits and vegetables are excellent dietary source of \_\_\_\_\_.  
a) Carbohydrates                  b) Minerals & Vitamins  
c) Protein                          d) Fat

Q.4 If processed cans are not allowed to cool down sufficiently before storing result in \_\_\_\_\_.  
a) Breathing                          b) Bursting  
c) Stack burning                          d) Flat sour

- Q.5 Peeling of fruits and vegetables by use of alkali is known as \_\_\_\_\_.  
 a) Hand peeling      b) Mechanical peeling  
 c) Lye peeling      d) Flame peeling
- Q.6 The process of removal of moisture under controlled condition of temperature, humidity and air is called \_\_\_\_\_.  
 a) Drying      b) Dehydration  
 c) Osmosis      d) Solar drying
- Q.7 Gumminess/Stickiness in jam is caused due to \_\_\_\_\_.  
 a) Excess sugar      b) Less sugar  
 c) Low pectin      d) None of these
- Q.8 The cans coated with acid resistant lacquer are called as \_\_\_\_\_ cans.  
 a) R-Enamel      b) C-Enamel  
 c) Sulphur resistant      d) None of these
- Q.9 \_\_\_\_\_ is considered as natural ripening hormone.  
 a) Linoleic acid      b) Ethylene  
 c) Cytokinins      d) Methionine
- Q.10 Generally coloured fruit juices are preserved by which chemical preservative?  
 a) KMS      b) Calcium carbide  
 c) Sodium benzoate      d) Vinegar

## SECTION-B

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

- Q.11 Fruit juices from which water has been removed by heating or freezing \_\_\_\_\_.  
 Q.12 The preservation of good in common salt or in vinegar is known as \_\_\_\_\_.  
 Q.13 Common class 1 preservative is \_\_\_\_\_.  
 Q.14 Vinegar made from apple juice is known as \_\_\_\_\_.  
 Q.15 Lycopene is an antioxidant present in \_\_\_\_\_.  
 Q.16 TSS of squash should not be less than \_\_\_\_\_ (45% / 55%)  
 Q.17 Rich sources of vitamin C \_\_\_\_\_.  
 Q.18 Minimum TSS of RTS beverage (as per FSSAI regulations) \_\_\_\_\_ (8/10).  
 Q.19 Slow freezing forms \_\_\_\_\_ (large/small crystals).  
 Q.20 A fruit jam/jelly in which slices of the fruit/peel are suspended is called as \_\_\_\_\_.

## SECTION-C

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

- Q.21 Differentiate between climacteric and non climacteric fruits with suitable examples.  
 Q.22 Briefly explain the steps involved in manufacturing of preserve.