

Q.22 List the ingredients that preserve pickles. Explain their action.

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SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Step-by-step give the method of canning.

Q.24 Explain the method of preparation of Sweet mango chutney.

Q.25 Explain scope and status of fruits and vegetables industry in India.

3rd Sem / Food Technology

Subject : Fruit and Vegetable Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Which of the following ingredients is added to a jelly?

- a) Pectin
- b) Acid
- c) Sugar
- d) All of these

Q.2 Sugar and salt act as preservative by_____

- a) Killing microorganism directly
- b) Increasing the acid content of food
- c) Binding water so it is not available for microorganism
- d) Increasing the water content of food

Q.3 In canning, fruit syrup strength is

- a) 50-60⁰Brix
- b) 60-70⁰Brix
- c) 70-80⁰Brix
- d) 80-90⁰Brix

Q.4 Onion is a

- a) Root vegetable
- b) Bulb vegetable
- c) Fruit vegetable
- d) Tuber vegetable

Q.5 During ripening, fruits produces

- a) Ammonia gas
- b) Nitrogen gas
- c) Oxygen
- d) Ethylene

Q.6 At what temperature does blast freezing occur?

- a) -18⁰C
- b) -35⁰C
- c) -22⁰C
- d) -25⁰C

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 TSS stands for _____

Q.8 Salt in a solution is called _____

Q.9 Sheet test is performed in _____

Q.10 Marmalade is prepared by _____ (apple/citrus group)

Q.11 Vegetables are rich source of _____

Q.12 Which pickle is known as 'National Pickle of India'?

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Briefly explain methods of peeling.

Q.14 Classify fruits on the basis of number of ovaries and number of flower involved in their formation.

Q.15 Explain basic concept of osmo-dehydration.

Q.16 Briefly explain about leafy vegetables and fruit vegetables with suitable example.

Q.17 Differentiate between puree and paste.

Q.18 Highlight the advantages and disadvantages of blanching.

Q.19 Explain the steps involved in preparation of jam.

Q.20 Explain the factors affecting quality of jelly.

Q.21 Explain different methods of drying.