

- Q.23 Give the basic composition and nutritive value of vegetables.
- Q.24 Explain about climacteric and non climacteric fruits with suitable examples.
- Q.25 Explain the role of pectin in jelly making,
- Q.26 Explain pickling process in brief.
- Q.27 Briefly explain dry and wet methods of cleaning.
- Q.28 Differentiate between puree and paste.
- Q.29 Briefly explain the method of apple dehydration
- Q.30 List the advantages of osmo-dehydration
- Q.31 Explain different methods of blanching.
- Q.32 Highlight the advantages and diadvantages of blanching.
- Q.33 Briefly explain the steps involved in manufacturing of jam.
- Q.34 Give 'test of doneness' in making jelly.
- Q.35 Briefly explain the steps involved in manufacturing of marmalade.

SECTION-D

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

- Q.36 Explain various techniques of thermal processing.
- Q.37 Explain the steps involved in freezing of peas.
- Q.38 Explain about utilization of byproducts of fruits and vegetables industry.

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4th Sem / Food Tech. Subject:- Fruits and Vegetables Technology

Time : 3Hrs.

M.M. : 100

SECTION-A

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

- Q.1 Which is a process of removing moisture from foods by sublimation
- a) Freeze drying b) Roller drying
c) Spray drying d) Puff drying
- Q.2 _____ is fruit jelly in which pieces of peel are suspended
- a) Marmalade b) Jam
c) Squash d) Candy
- Q.3 TSS of product can be measured by using _____
- a) Hand refractometer b) Jelmeter
c) Salinometer d) Viscometer
- Q.4 _____ is a type of pickled cabbage
- a) Canned vegetables b) Sauerkraut
c) Acid pickle d) Cabbage chutney

- Q.5 Heating of canned foods to kill bacteria is called as
- Canning
 - Exhausting
 - Processing
 - All of the above
- Q.6 Blanching is a process of inactivation of _____
- protein
 - Carbohydrate
 - Fat
 - Enzymes
- Q.7 Process of heating food after chilling is called _____
- Dehydration
 - Osmosis
 - Tempering
 - Thawing
- Q.8 Which is climacteric fruit?
- Pears
 - Grapes
 - Ber
 - Amla
- Q.9 The process of removal of air from cans is known as _____
- Canning
 - Exhausting
 - Sealing
 - Processing
- Q.10 High carbonation in fruit juices should be avoided as it usually destroys _____
- Colour
 - Flavour
 - Texture
 - All of the above

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SECTION-B

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

- Q.11 Brine is _____ solution
- Q.12 Jam and jellies fall into _____ product category. (low moisture/ intermediate moisture)
- Q.13 Slippery pickles results by action of _____ (yeast / mold)
- Q.14 At what concentration salt acts as preservative _____ (15-20% / 1-5%)
- Q.15 A clear sparkling juice is called _____
- Q.16 The most important ingredient in jelly making is _____
- Q.17 Flame peeling is done for _____
- Q.18 A squash should contain _____ % juice (15/25)
- Q.19 Vegetables are canned in _____ (salt brine / sugar syrup)
- Q.20 Rich source of pectin (fruit) _____

SECTION-C

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

- Q.21 Briefly explain the steps involved in manufacturing of chutney.
- Q.22 Classify the vegetables on the basis of hardness (tolerance to frost and lower temperature).

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