

- Q.25 List the advantages of canning process.
  - Q.26 Describe the procedure for manufacturing of tomato puree.
  - Q.27 Briefly explain the concept of "Aseptic packaging".
  - Q.28 Explain the factors affecting the quality of chutneys.
  - Q.29 Briefly describe the procedure for apple dehydration
  - Q.30 Differentiate between "sorting" and "grading"
  - Q.31 Briefly explain the steps involved in freezing of peas.
  - Q.32 Tabulate the FPO standards for fruits and vegetable products.
  - Q.33 Briefly explain the spoilage of canned foods.
  - Q.34 Explain the nutritive value of fruits.
  - Q.35 Explain the criteria used for classification of fruit juices.

## **SECTION-D**

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

- Q.36 Briefly explain the food laws related to fruits and vegetables product.

Q.37 Explain various techniques of thermal processing.

Q.38 Explain the by-product utilization of fruits and vegetables industry in detail.

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

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

Time : 3Hrs. M.M. : 100

M.M. : 100

## **SECTION-A**

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

- Q.1 In most fruit juices, the major portion of total soluble solids is consists of

  - a) sugar
  - b) salt
  - c) vitamin
  - d) mineral

Q.2 Which fruit is highly sensitive to chilling injury?

  - a) Mango
  - b) Apple
  - c) Pear
  - d) Banana

Q.3 A \_\_\_\_\_ is an example of leafy vegetable.

  - a) turnip
  - b) carrot
  - c) melon
  - d) spinach

Q.4 The enzyme responsible for browning of fruits and vegetables is

  - a) lipo-oxidase
  - b) amylase
  - c) protease
  - d) polyphenol-oxidase

- Q.5 The only fruit used for marmalade preparation is  
a) Mango                  b) Apple  
c) Citrus                  d) Pineapple
- Q.6 Heating of fruits and vegetables above 100°C is called  
a) pasteurization        b) sterilization  
c) cryopreservation      d) none of these
- 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 The main purpose of blanching of fruits and vegetables  
a) to destroy microorganism  
b) to inactivate enzyme  
c) to remove tissue gases  
d) to make tissue soft
- Q.9 The edible fleshy part of mango is called  
a) pericarp                b) mesocarp  
c) endocarp                d) epicarp
- Q.10 The sour taste of vinegar is due to  
a) acetic acid              b) lactic acid  
c) formic acid              d) citric acid

## SECTION-B

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

- Q.11 TSS is maximum in \_\_\_\_\_ (squash/jam).
- Q.12 FASSAI is abbreviated as \_\_\_\_\_
- Q.13 Amla is rich source of vitamin \_\_\_\_\_
- Q.14 Tomato ketchup should have \_\_\_\_\_ % TSS.
- Q.15 FPO stands for \_\_\_\_\_
- Q.16 Outer covering of fruit and vegetable is termed as \_\_\_\_\_
- Q.17 Mono sodium glutamate is widely used in foods as \_\_\_\_\_ (colorant/flavor enhancer)
- Q.18 Canning is also known as \_\_\_\_\_
- Q.19 RTS stands for \_\_\_\_\_
- Q.20 \_\_\_\_\_ pickle is known as 'National Pickle of India'.

## SECTION-C

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

- Q.21 Explain different methods of peeling.
- Q.22 Classify food on the basis of shelf life.
- Q.23 Explain the techniques used to determine end point of jam.
- Q.24 Explain the basic concept of osmo-dehydration.