

- Q.26 Explain different methods used to determine end point of jam.
- Q.27 Explain the role of pectin in jelly formation and role of vinegar in pickles.
- Q.28 Explain briefly different methods of potato peeling.
- Q.29 Briefly explain various unit operation involved in making chutney.
- Q.30 List chemical preservatives used for preservation of juices.
- Q.31 Discuss the scope of fruits and vegetables processing industry in India.
- Q.32 Differentiate between hot pulping and cold pulping of tomato stating merits of each.
- Q.33 Tabulate FPO standards for Jam, Jelly, Marmalade, Tomato puree and tomato paste.
- Q.34 Briefly explain the methods of extraction fruit juices.
- Q.35 Briefly explain about blanching and its types.

Section-D

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

- Q.36 Explain in detail the method of pickling.
- Q.37 Explain various techniques of thermal processing.
- Q.38 Describe the procedure of making tomato ketchup.

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4th Sem. Branch: Food Technology Sub : Fruit & Vegetables Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

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

- Q.1 Treatment of fruits and vegetables with boiling water or steam for short periods followed by cooling prior to canning is called.
- a) Exhausting b) Blanching
c) Sterilization d) Curing
- Q.2 _____ is prepared with spice bag method
- a) Jam b) Jelly
c) Ketchup/Sauce d) Syrup
- Q.3 Lye peeling is done for
- a) Onion b) Garlic
c) Sweet potatoes d) None of the above
- Q.4 Lycopene is an antioxidant present in _____.
- a) Tomatoes b) Guava
c) Red Berries d) Citrus

- Q.5 Suspending of shreds of citrus fruit peels in Jelly or Jam is called _____.
 a) Marmalade b) Jam
 c) Jelly d) None of these
- Q.6 As per FSSAI regulations, minimum TSS of tomato paste is _____.
 a) 15% b) 25%
 c) 9% d) 8%
- Q.7 Food dehydration refers to _____ moisture removal from fruits and vegetables.
 a) Alost complete b) Complete
 c) Little d) No
- Q.8 The preservation of food in common salt or in vinegar is known as _____.
 a) Fermentation b) Pickling
 c) Pickle d) Salting
- Q.9 At what concentration salt acts as preservative
 a) 1-5% b) 2-10%
 c) 5-10% d) 15-20%
- Q.10 _____ is called father of canning.
 a) Nicholas Apart b) Saddington
 c) William under Wood d) None of the above

Section-B

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

- Q.11 Cheapest method of preservation is _____.
- Q.12 National pickle of India is _____.
- Q.13 Jam, Jellies and Honey fall into _____ product category. (Low moisture/intermediate moisture)
- Q.14 RTS stands is _____.
- Q.15 A jam should have not less than _____ % TSS.
- Q.16 In radish, the edible portion is _____.
- Q.17 Carrots are rich source of vitamin _____.
- Q.18 Vegetables are canned in _____ (Sugar syrup/salf brine)
- Q.19 Skin of fruits and vegetables is called _____.
- Q.20 TSS of fruit juices is measured by _____.

Section-C

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

- Q.21 Explain the common causes of poor quality chutney.
- Q.22 Briefly explain about preserve and its method of preparation.
- Q.23 Explain osmotic dehydration process and its applications.
- Q.24 Mention the steps involved in dehydration of apricot.
- Q.25 Briefly explain about steam peeling and flame peeling with suitable example of each.