

Q.22 Classify fruits on the basis of number of ovaries and number of flowers involved in their formation.

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### **SECTION-D**

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

Q.23 Define juices. Explain the extraction methods of juices?

Q.24 Write a note on nutritive value and composition of fruit and vegetables?

Q.25 Define Canning? Explain the process of canning and give the problems in preparation of canned foods.

**3rd Sem / Food Technology**

**Subject : Fruit and Vegetables 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 uses the fruit ingredient and not the fruit juice?

- a) Jam
- b) Jelly
- c) Jam & Jelly
- d) Neither of the mentioned

Q.2 Which of the following is an example for non-climate fruits?

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

Q.3 Which of the following spoilage results in permanent bulging of cans at both ends?

- a) Hard swell
- b) Soft swell
- c) Flipper
- d) Springer

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Q.4 Which of the following is NOT a characteristic of Freeze-dehydration?

- a) Moisture loss by sublimation from boundary of ever receding ice crystal zone
- b) Continuous process
- c) Temperatures sufficiently low to prevent thawing used
- d) None of the mentioned

Q.5 This is a product made from citrus fruit, juice and peel and added with sugar.

- a) Jam
- b) Jelly
- c) Fruit Butter
- d) Marmalade

Q.6 What is the process of refrigeration?

- a) Removal of moisture from the product
- b) Addition of moisture to the product
- c) Removal of unwanted heat from the product
- d) Addition of heat to the product

## SECTION-B

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

Q.7 Final TSS of preserve should be \_\_\_\_\_ %

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Q.8 Preservation of food in common salt or in vinegar is known as \_\_\_\_\_.

Q.9 Define tomato puree?

Q.10 Write 2 methods of cleaning?

Q.11 Define brine solution?

Q.12 Fruit jelly should have \_\_\_\_\_ % TSS.

## SECTION-C

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

Q.13 What are climacteric fruits?

Q.14 What are the limitations of osmotic dehydration?

Q.15 What are the methods used to judge the end point of jam?

Q.16 What are the main objectives of drying?

Q.17 What changes could occur during freezing of fruits and vegetables?

Q.18 Write a short note on color sorting?

Q.19 What is the status of food processing in India?

Q.20 Explain different methods of blanching?

Q.21 With the help of flow diagram describe the method of marmalade making?

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