

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. $(2 \times 8 = 16)$

- Q.23 Tabulate the ingredients their role in manufacture of tomato sauce and also explain the process for the manufacture of tomato sauce.
- Q.24 What is peeling? Explain various methods of peeling? Highlights its advantages and disadvantages?
- Q.25 Explain the step involved in canning of fruits and vegetables.

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3rd Sem.

Branch : Food Technology
Sub.: Fruit & Vegetables Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. $(6 \times 1 = 6)$

- Q.1 Fruit jelly in which pieces of peel are suspended.
a) Marmalade b) Jam
c) Squash d) Candy
- Q.2 In canning, syrup or brine temperature should be maintained at least
a) $60-70^{\circ}\text{C}$ b) $50-60^{\circ}\text{C}$
c) $79-82^{\circ}\text{C}$ d) $79-90^{\circ}\text{C}$
- Q.3 Garlic is a _____.
a) Root vegetable b) Bulb vegetable
c) Fruit vegetable d) Tuber vegetable

- Q.4 Heating of canned foods to kill bacteria is called as
a) Canning b) Exhausting
c) Processing d) All of the above

- Q.5 Blanching is a process of inactivation of
a) Protein b) Carbohydrate
c) Fat d) Enzymes
- Q.6 Process of heating food after chilling is called
a) Dehydration b) Osmosis
c) Tempering d) Thawing

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

- Q.7 Name two citrus fruits.
- Q.8 After harvesting fruits should be dipped in cold water immediately to remove _____.
- Q.9 Primary aim of blanching of fruit is _____.
- Q.10 Sauerkraut is the _____ product.

- Q.11 Red color in tomato is due to _____.
- Q.12 _____ is called father of Canning.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. $(8 \times 4 = 32)$

- Q.13 Explain blanching. Highlights its importance
- Q.14 Give the basic composition and nutritive value of vegetables.
- Q.15 Explain about climacteric and non climacteric fruits with suitable examples.
- Q.16 Explain pickling process in brief.
- Q.17 Briefly explain dry and wet methods of cleaning.
- Q.18 Differentiate between puree and paste.
- Q.19 Briefly explain the method of apple dehydration.
- Q.20 Briefly explain the steps involved in manufacturing of marmalade.
- Q.21 Write the advantages and disadvantages of freezing of fruits and vegetables.
- Q.22 Differentiate between jam and jelly.