

- No. of Printed Pages : 4
Roll No.

Time : 3Hrs. M.M. : 100

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

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

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.

- 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.