

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=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.

No. of Printed Pages : 4

221134

Roll No.

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. (6x1=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°C b) 50-60°C
- c) 79-82°C d) 79-90°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. (6x1=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. (8x4=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.