

- Q.30 Explain the factors affecting heat resistance of microorganisms.
- Q.31 Explain R-enamel and C-enamel cans used for canning.
- Q.32 Explain the changes occur during freezing of fruits and vegetables.
- Q.33 Explain the By-product utilization of fruits and vegetables industry.
- Q.34 Explain the process of marmalade making.
- Q.35 Briefly explain food laws for fruits and vegetables.

SECTION-D

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

- Q.36 Explain the techniques of thermal process in detail.
- Q.37 Briefly explain the equipments used for the production of juices and pulps.
- Q.38 Define dehydration. Explain dehydration of vegetables: Onion, Garlic, peas and carrot.

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Roll No.....

4th Sem, **Branch :** Food Technology

Subject : Fruit & Vegetable Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

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

- Q.1 The chemical process that occurs when oxygen comes in contact with the flesh of cut fruit?
- a) Enzymatic browning b) Mincing
c) Poaching d) Deep frying
- Q.2 Before serving any fruit, it must be
- a) Pear b) Acid
c) Grape d) Cleaned
- Q.3 A _____ is an example of stem vegetable
- a) Turnip b) Carrot
c) Melon d) Mushroom
- Q.4 Role of salt in pickles?
- a) Improves taste & flavour
b) Controls fermentation
c) Hardens the tissue of vegetable
d) All of the above
- Q.5 Which of the following product should have 9% TSS?
- a) Jam b) Tomato puree
c) Tomato ketchup d) Fruit drinks

- Q.6 Which of the following acts as the good source of vitamin C in the human diet?
- Potato
 - Milk
 - Meat
 - Rice
- Q.7 Which of the following fruit would you expect to form best jelly without any extra added pectin
- Mango
 - Banana
 - Guava
 - Strawberry
- Q.8 In controlled storage system, the
- O₂ concentration is kept high
 - O₂ concentration is kept low
 - CO₂ concentration is kept low
 - CO₂ and O₂ concentration are same
- Q.9 Pineapple is
- Compound fruit
 - Aggregate fruit
 - Pome
 - Simple fruit
- Q.10 Gas used in refrigerant is
- Nitrogen
 - Oxygen
 - Hydrogen
 - Carbon

SECTION-B

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

- Q.11 _____ (lettuce/fresh produce) can be kept up to 4 days.
- Q.12 List the examples of flower type vegetables.
- Q.13 The process of preservation of food in common salt or in vinegar is known as _____.
- Q.14 The TSS of a tomato sauce should be _____%.

- Q.15 FPO stands for _____.
- Q.16 Fruit juice have _____ % TSS.
- Q.17 Name the chemical preservative which is added to tomato sauce to extend the shelf life?
- Q.18 Inactivation of enzymes during blanching is done to prevent _____.
- Q.19 Define canning.
- Q.20 What do you understand by “freeze burn”.

SECTION-C

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

- Q.21 Explain the composition of fruits.
- Q.22 Classify the vegetables on the basis of parts used for consumption.
- Q.23 Differentiate between dry and wet cleaning methods.
- Q.24 Explain the defects and factors affecting quality of pickles.
- Q.25 Draw a flow diagram for the preparation of Mango pickle.
- Q.26 How jam differs from jelly?
- Q.27 Explain the preparation of tomato paste with the help of flow diagram.
- Q.28 How is pectin important for good quality jelly? Explain in brief.
- Q.29 Define “Aseptic packaging”. Mention the steps followed in aseptic system.