

- Q.26 Explain different methods used to determine end point of jam.
- Q.27 Explain the role of pectin in jelly formation and role of vinegar in pickles.
- Q.28 Explain briefly different methods of potato peeling.
- Q.29 Briefly explain various unit operation involved in making chutney.
- Q.30 List chemical preservatives used for preservation of juices.
- Q.31 Discuss the scope of fruits and vegetables processing industry in India.
- Q.32 Differentiate between hot pulping and cold pulping of tomato stating merits of each.
- Q.33 Tabulate FPO standards for Jam, Jelly, Marmalade, Tomato puree and tomato paste.
- Q.34 Briefly explain the methods of extraction fruit juices.
- Q.35 Briefly explain about blanching and its types.

Section-D

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

- Q.36 Explain in detail the method of pickling.
- Q.37 Explain various techniques of thermal processing.
- Q.38 Describe the procedure of making tomato ketchup.

No. of Printed Pages : 4
Roll No.

181142/121142/031142

**4th Sem. Branch: Food Technology
Sub : Fruit & Vegetables Technology**

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

- Q.1 Treatment of fruits and vegetables with boiling water or steam for short periods followed by cooling prior to canning is called.
- a) Exhausting
 - b) Blanching
 - c) Sterilization
 - d) Curing
- Q.2 _____ is prepared with spice bag method
- a) Jam
 - b) Jelly
 - c) Ketchup/Sauce
 - d) Syrup
- Q.3 Lye peeling is done for
- a) Onion
 - b) Garlic
 - c) Sweet potatoes
 - d) None of the above
- Q.4 Lycopene is an antioxidant present in _____.
- a) Tomatoes
 - b) Guava
 - c) Red Berries
 - d) Citrus

- Q.5 Suspending of shreds of citrus fruit peels in Jelly or Jam is called _____.
 a) Marmalade b) Jam
 c) Jelly d) None of these
- Q.6 As per FSSAI regulations, minimum TSS of tomato paste is _____.
 a) 15% b) 25%
 c) 9% d) 8%
- Q.7 Food dehydration refers to _____ moisture removal from fruits and vegetables.
 a) Almost complete b) Complete
 c) Little d) No
- Q.8 The preservation of food in common salt or in vinegar is known as _____.
 a) Fermentation b) Pickling
 c) Pickle d) Salting
- Q.9 At what concentration salt acts as preservative
 a) 1-5% b) 2-10%
 c) 5-10% d) 15-20%
- Q.10 _____ is called father of canning.
 a) Nicholas Apt b) Saddington
 c) William under Wood d) None of the above

Section-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Cheapest method of preservation is _____.
 Q.12 National pickle of India is _____.
 Q.13 Jam, Jellies and Honey fall into _____ product category. (Low moisture/intermediate moisture)
 Q.14 RTS stands is _____.
 Q.15 A jam should have not less than _____ % TSS.
 Q.16 In radish, the edible portion is _____.
 Q.17 Carrots are rich source of vitamin _____.
 Q.18 Vegetables are canned in _____ (Sugar syrup/saltbrine)
 Q.19 Skin of fruits and vegetables is called _____.
 Q.20 TSS of fruit juices is measured by _____.

Section-C

- Note:** Short answer type Question. Attempt any twelve questions out of fifteen Questions. (12x5=60)
- Q.21 Explain the common causes of poor quality chutney.
 Q.22 Briefly explain about preserve and its method of preparation.
 Q.23 Explain osmotic dehydration process and its applications.
 Q.24 Mention the steps involved in dehydration of apricot.
 Q.25 Briefly explain about steam peeling and flame peeling with suitable example of each.