

- Q.26 Explain the process for manufacture of mango pickle.
 - Q.27 Explain different methods of peeling.
 - Q.28 Explain blanching. Highlights its importance.
 - Q.29 Explain the process of methi dehydration step by step.
 - Q.30 Explain the various defects occur in jam.
 - Q.31 Differentiate between jam and jelly.
 - Q.32 Explain briefly "Osmo-dehydration".
 - Q.33 Explain freezing of peas with the help of flow diagram.
 - Q.34 Give the composition of fruits and vegetables.
 - Q.35 Explain briefly the changes occur during freezing of fruits and vegetables.

SECTION-D

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

- Q.36 Tabulate the ingredients, their role in manufacture of tomato sauce and also explain the process for the manufacture of tomato sauce.

Q.37 Explain different techniques of juice extraction.

Q.38 Describe in detail the food laws and FPO standards for fruits and vegetables products.

No. of Printed Pages : 4 181142/121142/031142
Roll No.

4th Sem / Food Technology
Subject:- Fruits and Vegetables Technology

Time : 3Hrs. M.M. : 100

SECTION-A

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

- Q.1 Which vegetable category are onion and garlic ?
a) bulb b) stalk
c) root d) fruit

Q.2 Which organic acid is present in apple?
a) Malic acid b) citric acid
c) Tartaric acid d) benzoic acid

Q.3 Blanching refers to
a) Inactivate the enzyme
b) cooking the food
c) sterilization of food
d) drying of food

Q.4 A good quality chutney should be
a) palatable b) appetizer
c) digestive d) all of the above

Q.5 Lime is good source of vitamin
a) A b) K
c) E d) C

Q.6 Refractometer is used to determine the
a) minerals b) vitamins
c) acidity d) TSS

Q.7 Food preservation involves
a) Increasing shelf life of food
b) ensuring safety for human consumption
c) both a and b
d) none of these

Q.8 Which of the following is used as antioxidant?
a) fat b) protein
c) carbohydrate d) vitamin C

Q.9 Lye peeling of fruits and vegetables is done by
a) 1% caustic soda + cool
b) 5% caustic soda + cool
c) 1% caustic soda + hot
d) 5% caustic soda + hot

Q.10 The cheapest method of preservation is
a) canning b) freezing
c) drying d) preserving

SECTION-B

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

Q.11 HP processing of fruits and vegetables means _____

Q.12 FPO stands for _____

Q.13 Jelly in appearance is _____ (opaque / transparent)

Q.14 Fruit jelly in which slices of the fruit or its peel are suspended is called _____.

Q.15 Sauce is _____ than ketchup (thinner/thicker)

Q.16 Fruits are blanched before canning at temp _____

Q.17 The effective concentration of sugar in jelly is _____

Q.18 Name any two methods of peeling.

Q.19 Sterilization increases _____ of foods.

Q.20 The process of removal of air from cans is known as _____

SECTION-C

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

Q.21 Explain the role of pectin in jelly making.

Q.22 How are by-products of fruits industry utilized? Explain.

Q.23 Categorize fruits according to their pectin and acid content.

Q.24 Explain the scope of fruits and vegetables industry in India.

Q.25 Explain the process of canning with the help of flow diagram.