

- Q.23 Give the basic composition and nutritive value of vegetables.
 - Q.24 Explain about climacteric and non climacteric fruits with suitable examples.
 - Q.25 Explain the role of pectin in jelly making,
 - Q.26 Explain pickling process in brief.
 - Q.27 Briefly explain dry and wet methods of cleaning.
 - Q.28 Differentiate between puree and paste.
 - Q.29 Briefly explain the method of apple dehydration
 - Q.30 List the advantages of osmo-dehydration
 - Q.31 Explain different methods of blanching.
 - Q.32 Highlight the advantages and disadvantages of blanching.
 - Q.33 Briefly explain the steps involved in manufacturing of jam.
 - Q.34 Give ‘test of doneness’ in making jelly.
 - Q.35 Briefly explain the steps involved in manufacturing of marmalade.

SECTION-D

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

- Q.36 Explain various techniques of thermal processing.

Q.37 Explain the steps involved in freezing of peas.

Q.38 Explain about utilization of byproducts of fruits and vegetables industry.

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

Time : 3Hrs. M.M. : 100

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SECTION-A

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

- Q.1 Which is a process of removing moisture from foods by sublimation

 - a) Freeze drying b) Roller drying
 - c) Spray drying d) Puff drying

Q.2 _____ is fruit jelly in which pieces of peel are suspended

 - a) Marmalade b) Jam
 - c) Squash d) Candy

Q.3 TSS of product can be measured by using _____

 - a) Hand refractometer b) Jelmeter
 - c) Salinometer d) Viscometer

Q.4 _____ is a type of pickled cabbage

 - a) Canned vegetables b) Sauerkraut
 - c) Acid pickle d) Cabbage chutney

- Q.5 Heating of canned foods to kill bacteria is called as
a) Canning b) Exhausting
c) Processing d) All of the above
- Q.6 Blanching is a process of inactivation of _____
a) protein b) Carbohydrate
c) Fat d) Enzymes
- Q.7 Process of heating food after chilling is called _____
a) Dehydration b) Osmosis
c) Tempering d) Thawing
- Q.8 Which is climacteric fruit?
a) Pears b) Grapes
c) Ber d) Amla
- Q.9 The process of removal of air from cans is known as _____
a) Canning b) Exhausting
c) Sealing d) Processing
- Q.10 High carbonation in fruit juices should be avoided as it usually destroys _____
a) Colour b) Flavour
c) Texture d) All of the above

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Brine is _____ solution
- Q.12 Jam and jellies fall into _____ product category.
(low moisture/ intermediate moisture)
- Q.13 Slippery pickles results by action of _____ (yeast / mold)
- Q.14 At what concentration salt acts as preservative _____ (15-20% / 1-5%)
- Q.15 A clear sparkling juice is called _____
- Q.16 The most important ingredient in jelly making is _____
- Q.17 Flame peeling is done for _____
- Q.18 A squash should contain _____ % juice (15/25)
- Q.19 Vegetables are canned in _____ (salt brine / sugar syrup)
- Q.20 Rich source of pectin (fruit) _____

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Briefly explain the steps involved in manufacturing of chutney.
- Q.22 Classify the vegetables on the basis of hardiness (tolerance to frost and lower temperature).