

**22U5109**

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Name: .....

Reg.No: .....

**FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC21U SDC5 TF16 - TECHNOLOGY OF FRUITS AND VEGETABLES**

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

**Part A** (Short answer questions)

Answer **all** questions. Each question carries 2 marks.

1. Write nutritional benefits of consuming fruits and vegetable?
2. How salt and sugar act as preservative?
3. What are the essential features of CA storage?
4. What are the defects in jams?
5. Write FPO Specification of preserve.
6. Write problems in pickle making.
7. Explain foam mat drying.
8. Draw processing flow diagram of ketchup.
9. Draw flow chart for canning of orange.
10. Write importance of brining in canning.
11. What is dehydration?
12. Draw processing flow diagram of dehydration of fruits and vegetables.
13. Explain enzyme activity in browning.
14. Define Caramelization.
15. Write post harvest handling system for banana.

**(Ceiling: 25 Marks)**

**Part B** (Paragraph questions)

Answer **all** questions. Each question carries 5 marks.

16. Differentiate between climacteric and non climacteric fruits.
17. Explain in detail about pectin and its classification.

18. Differentiate fruit pulp and fruit bar.
19. Describe the processing of tomato juice and puree with FPO specification.
20. Explain the canning of carrot.
21. How sulphuring done in fruits?
22. Describe drying of dates.
23. What are the factors affecting post harvest loss?

**(Ceiling: 35 Marks)**

**Part C (Essay questions)**

Answer any *two* questions. Each question carries 10 marks.

24. Describe post harvest management systems.
25. Write gel formation theories of pectin.
26. Write about tunnel and cabinet dryer with neat diagram.
27. Explain enzymatic and non enzymatic browning.

**(2 × 10 = 20 Marks)**

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