

22U638

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Name :

Reg. No :

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2025

(CBCSS-UG)

(Regular/Supplementary/Improvement)

CC19U FTL6 B18 - TECHNOLOGY OF FRUITS, VEGETABLES, SPICES AND PLANTATION CROPS

(Food Technology - Core Course)

(2019 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. Distinguish fruits and vegetables.
2. Explain controlled atmospheric storage.
3. List the properties of pectin.
4. Define refractometer.
5. Draw the flow chart for production of orange juice.
6. Define chutneys.
7. Explain exhausting step in canning.
8. Mention the classification of vegetables.
9. Define mailard reaction.
10. List out the classification of spices.
11. List out the uses of spices.
12. Explain briefly about processing of black pepper.
13. List out the steps in drying of cardamom.
14. Distinguish spice oils and oleoresins.
15. Discuss about the tea production in India.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Explain briefly about pectin, types of pectin, importance of jelly grade and advantages of solid pectin over liquid pectin, role of pectin in food industries.
17. What is jelly and write the major steps in jelly preparation?

18. Explain foam mat drying process with an example.
19. Differentiate between glazed fruit and crystallized fruit.
20. Distinguish between sulphuring and sulphating in fruits.
21. Write a short note on dehydration of vegetable by cabinet drying.
22. List out health benefits of ginger and explain its processing.
23. Explain preparation of green tea.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Define fruit ripening? Write briefly about the physiochemical and physiological changes associated with fruit ripening process.
25. Draw the flowchart and explain squash, cordials and nectar. Write about their specification.
26. Explain processing of major tomato products with their FSSAI standards.
27. Draw the flow chart and explain the processing of king of spices.

(2 × 10 = 20 Marks)
