

23U638

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Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19UFTL6B18 - 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. Discuss the chemical composition of fruits.
2. Explain briefly different types of storage of fruits and vegetables.
3. Explain briefly the important properties of pectin.
4. List out the types of fruit juices.
5. Explain about pickles.
6. Mention the specification of sauce and ketchup.
7. Describe the advantages of glass containers in canning.
8. Define sulphuring of fruits.
9. Describe about the composition of spices.
10. Explain briefly about pepper processing.
11. Distinguish between black pepper and white pepper.
12. Discuss about the uses of ginger.
13. List out the uses of cardamom.
14. Distinguish cocoa butter and cocoa mass.
15. Distinguish between black tea and green tea.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. What are the factors responsible for postharvest losses in horticultural crops and what are the improved postharvest handling methods that minimizes these losses in India?
17. 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.
18. Draw a flowchart for marmalade preparation.
19. Draw and explain processing of nectar.
20. Differentiate between glazed fruit and crystallized fruit.
21. Describe containers for packing of canned products.
22. Discuss browning of fruits and vegetables and its prevention.
23. Classify spices and write about medicinal uses of major spices.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Explain the steps involved in the manufacture of jam, Discuss the defect in jam preparation.
25. Explain in detail about steps involved in the method of preparation of fruit powder.
26. Explain in detail about drying and dehydration of fruits.
27. Discuss about spice essential oils and oleoresins.

(2 × 10 = 20 Marks)
