

19U5100

(Pages: 2)

Name:

Reg. No:

FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2021

(Regular/Supplementary/Improvement)

CC18U SDC5 TF21 - TECHNOLOGY OF FRUITS AND VEGETABLES

(Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART - A

Answer *all* question. Each question carries 1 mark.

1. Name the Tomato based product.
2. Instruments to measure sugar.
3. Type of browning reaction in cut surface of Apples.
4. Name a fruit coming under the group Drupe.
5. Name a food additive used in clarification of fruit juice.
6. What are Non-climacteric Fruits? Give example.
7. What do you mean by Enzymatic browning?
8. Write any four changes during ripening of fruits.
9. Expand FJP.
10. What are class II preservatives?

(10 × 1 = 10 Marks)

PART - B

Answer any *eight* questions. Each question carries 2 marks.

11. What is caramelisation?
12. Which are the different methods of peeling?
13. Browning of fruits.
14. Ripening of Fruits.
15. Composition of leafy vegetables.
16. Write any 2 problems in jelly making.
17. Explain briefly different types of storage of fruits & vegetable.
18. What do you mean by blanching of vegetables?
19. Name four mango-based products available in market.
20. What is maturity Index?
21. Define cordials.
22. What is the difference between sauce and ketchup?

(8 × 2 = 16 Marks)

PART - C

Answer any *six* questions. Each question carries 4 marks.

23. Write a note on classification of fruits.
24. Explain rapid, slow and vacuum process in the preparation of preserves.
25. Describe sulphur addition in fruits and vegetables.
26. Write about two types of lacquers used for canning.
27. Describe MAP and CAP.
28. Write in detail about the prevention technique for browning.
29. Write on the topic “Action of preservatives in pickling process”.
30. Write briefly on Objectives of blanching.
31. Explain the process of preparation of Crystallized fruit with a neat flow chart.

(6 × 4 = 24 Marks)

PART - D

Answer any *two* questions. Each question carries 15 marks.

32. Describe with diagram of cabinet and tunnel drier.
33. Explain in detail about canning of fruits (Orange) and vegetables (Peas).
34. Explain the production of Tomato Puree and Tomato Ketchup with neat flowchart.
35. Explain in detail about drying and dehydration of fruits.

(2 × 15 = 30 Marks)
