

19U665

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Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2022

(CBCSS - UG)

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

(Food Technology - Core Course)

(2019 Admission - Regular)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

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

1. Discuss briefly about technologies for ripening fruits.
2. Explain modified atmospheric storage.
3. Explain alcohol test for determination of pectin.
4. Mention the specification of jam and jelly.
5. Explain briefly about ready to serve beverages.
6. List out the names of most recommended dryers for the production of fruit juice powder.
7. Discuss about action of salt in pickling process.
8. Distinguish tomato paste and ketchup.
9. Explain blanching.
10. List out the processing steps of dry fruits.
11. Define enzymatic browning.
12. Mention the functions of spices.
13. List out the importance of pepper.
14. List out the nutritional importance of turmeric.
15. Distinguish spice oils and oleoresins.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Discuss about common products that can be prepared from fruits.
17. Describe about role and uses of pectin in food processing.
18. Explain processing of crystallized fruit.
19. Explain spoilage of canning.
20. Write a short note on dehydration of vegetable by cabinet drying.
21. List out different types of pepper and its uses.
22. Explain processing of cardamom.
23. Explain manufacturing of chocolate.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Draw the flowchart and explain the preparation of jam. Briefly explain about problem in jam making.
25. Draw the flowchart and explain squash, cordials and nectar. Write about their specification.
26. Discuss the production process for tomato puree, paste and ketchup.
27. Distinguish between black tea and green tea, Describe the processing of tea production with a neat flowchart.

(2 × 10 = 20 Marks)
