

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2023**

(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. Define maturity index.
2. Explain briefly different types of storage of fruits and vegetables.
3. Discuss the classification of pectin.
4. Mention the specification of jam and jelly.
5. Discuss about the classification of fruit juices.
6. Distinguish squash and cordials.
7. Define chutneys.
8. Explain the black neck formation in ketchup.
9. Explain exhausting step in canning.
10. Distinguish drying and dehydration process.
11. Define mailard reaction.
12. Describe about the composition of spices.
13. Explain briefly about pepper processing.
14. List out the names of value added products from ginger.
15. Distinguish spice oils and oleoresins.

**(Ceiling: 25 Marks)****Part B** (Paragraph questions)Answer *all* questions. Each question carries 5 marks.

16. Distinguish climateric and non climateric fruits.

17. Explain the important properties of pectin. Distinguish the powder pectin and liquid pectin with one example for each. Advantages of powder pectin over liquid pectin.
18. Examine the cooking process for syrup for preparation of preserves.
19. Write the various methods used in peeling of potatoes.
20. Explain the principle behind drying and three methods of drying.
21. List out different types of pepper and explain any two types of pepper.
22. Discuss the processing of queen of spice.
23. Discuss briefly about the changes occur during fermentation process in cocoa beans.

**(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. Explain in detail about steps involved in the method of preparation of fruit powder.
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)**

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