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Name:

Reg.No:

FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

CC21U SDC5 TF16 - TECHNOLOGY OF FRUITS AND VEGETABLES

(Food Processing Technology)

(2021 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. Write objectives of post harvest technology.
2. What are the benefits of precooling?
3. What is blanching?
4. Write FPO Specification of preserve.
5. What is role of Pectin in jam?
6. Explain Hinton's theory of gel formation.
7. Explain freeze drying.
8. What is tomato paste?
9. Draw flow chart for canning of orange.
10. Draw flow chart for canning of peas.
11. What is dehydration?
12. What is sulphiting?
13. Explain desirable browning in foods.
14. What is enzymatic browning?
15. Explain post harvest handling system.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Explain classification of fruits based on ripening.
17. Explain the processing of jam.

18. Explain cordials with specification.
19. Describe the processing of tomato juice and puree with FPO specification.
20. Write a note on syruping and brining.
21. Describe drying of grapes.
22. Explain working of tunnel dryer with neat diagram.
23. Explain in detail about Maillard reaction.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Write in detail about different type of preservation in fruit and vegetable.
25. Describe various type of pickling with process flow diagram.
26. Explain sun drying of grapes and dates.
27. How post harvest loss affect fruits and vegetable processing industries?

(2 × 10 = 20 Marks)
