

- Q.29 Describe the procedure of squash making.
- Q.30 Explain osmotic dehydration process.
- Q.31 Explain role of pectin in jelly making.
- Q.32 Briefly explain the value added products that can be made from fruits.

SECTION-D

Note: Long answer type questions. Attempt any three questions out of four questions. 3x10=30

- Q.33 Explain in detail the various techniques of thermal processing.
- Q.34 Describe briefly different methods of preservation of fruit juices.
- Q.35 Describe in detail food laws and FPO standards for fruits and vegetable products.
- Q.36 Explain the process of manufacturing of jam using flow chart.

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4th Sem. / Food Technology

Subject : Fruits and Vegetables Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Objective type questions. All questions are compulsory (10x1=10)

- Q.1 Full form of RTS is _____.
- Q.2 Guava is rich in _____.
- Q.3 Wax coating of fruits is done to reduce _____.
- Q.4 Tomato ketchup's TSS should not be less than _____.
- Q.5 Brine is prepared by dissolving known quantity of _____ is known quantity of water.
- Q.6 Ajam should have not less than _____%TSS.
- Q.7 According to FPO specifications, a tomato paste must contain _____%TSS.

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- Q.8 _____ is the green pigment of leafy vegetables.
- Q.9 FPO stands for _____.
- Q.10 Fruit squashes contain _____% sugar and _____% fruit juice.

SECTION-B

Note: Very short answer type questions. Attempt any ten questions out of twelve questions. 10x2=20

- Q.11 Define freeze drying.
- Q.12 Define pasteurization.
- Q.13 Define stewing.
- Q.14 Define jam.
- Q.15 Define pickling.
- Q.16 Define thermal processing.
- Q.17 Define fruit juice concentrate.
- Q.18 Define perishable foods.

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- Q.19 Define tomato paste.
- Q.20 Define fruit juice.
- Q.21 Define fruit cordial.
- Q.22 Define aseptic packaging.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. 8x5=40

- Q.23 Differentiate between thin sauces and thick sauces.
- Q.24 Explain different methods of peeling.
- Q.25 How are by-products of citrus fruits industry utilized? Explain.
- Q.26 Explain the process of dehydrating plums step by step.
- Q.27 Explain briefly the spoilage of canned foods.
- Q.28 Categorize fruits according to their pectin and acid content.

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