

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(First Semester)

Branch – FOOD PROCESSING TECHNOLOGY

FRUIT & VEGETABLE PRESERVATION / FRUIT & VEGETABLE
PROCESSING TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Climacteric fruits have the capacity to continue ripening once separated from the plant _____ a. Dry dehiscent b. Dry indehiscent c. Climacteric fruits d. Non climacteric fruits	K1	1
	2	_____ rapidly lowers the temperature of freshly harvested produce and is done immediately following harvest to minimize spoilage. a. Pre-cooling b. Pre packing c. Waxing d. Capping	K2	1
2	3	In canning, The cause of biological spoilage is _____ activity. a. Physical b. Chemical c. microbial d. Leakage of can	K1	2
	4	Flat sour spoilage is caused by _____ bacteria a. Souring b. Desulfotomaculum c. Bacillus d. Clostridium	K2	2
3	5	Abbreviate IMF _____ a. Intermediate Moisture Foods b. Intermediate Moisture Fruits c. Intermediate Mineral Foods d. Intermediate Mineral Fruits	K1	3
	6	_____ treatments prepare the raw product for drying or dehydration and include raw product preparation and colour preservation. a. Predrying b. Dehydration c. Post dehydration d. Emission	K2	3
4	7	The best functional food sources of _____ are citrus fruits, corn, collards and green beans etc., a. β (Beta)-carotene b. Lutein c. Lycopene d. β (Beta) glucan	K1	4
	8	The consumption of phytosterols and phytostanols reduces the _____ absorption in the body and improves the circulation of lipids a. Triglycerides b. Cholesterol c. Digestion d. Prebiotics	K2	4
5	9	When sugars are added to fruit juice(s), the liquid media shall be not less than _____ Brix a. 10° b. 20° c. 30° d. 40°	K1	5
	10	_____ means the distance between the top of the double seam and the level of the surface of the contents. a. Absence of defects b. Blemished Units c. Head space d. Blemishes	K2	5

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Classify fruits with its nutritional composition.	4	1
		(OR)		
	11.b.	Classify Vegetables with its nutritional composition.		

Cont...

2	12.a.	Write the principles of canning of fruits.	2	2
	(OR)			
	12.b.	Explain spoilage of canning.		
3	13.a.	Summarize the preserved products using sugar.	4	3
	(OR)			
	13.b.	Summarize the preserved products using salt		
4	14.a.	Discuss the Bioactive compounds present in fruits.	3	4
	(OR)			
	14.b.	Explain the functional foods with suitable example.		
5	15.a.	Describe the quality analysis of any Two canned products with fruit content.	3	5
	(OR)			
	15.b.	Discuss the rehydration ratio and factors affecting the drying rate of fruit products.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Summarize the post harvest losses of fruits and vegetables.	K4	1
2	17	Explain canned beverages.	K4	2
3	18	Analyse the preparation of Tomato juice, sauce, ketchup, puree and soup.	K4	3
4	19	Categorize any 5 preparation process of underutilized fruits.	K4	4
5	20	Discuss FSSAI quality specification and standards for any one specific fruit beverage below.	K4	5

Z-Z-Z

END