

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2024
(First Semester)**

Branch - FOOD PROCESSING TECHNOLOGY

FRUIT AND VEGETABLE PRESERVATION

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	What percentage of fruits and vegetables are estimated to be lost post-harvest globally? A) 10-15% B) 20-30% C) 30-50% D) 50-70%	K1	CO1
	2	Which type of fruit is particularly susceptible to post-harvest losses due to its high moisture content? A) Apples B) Bananas C) Oranges D) Berries	K2	CO1
2	3	What is the primary ingredient in traditional tea? A) Coffee beans B) Dried leaves of the Camellia sinensis plant C) Cocoa beans D) Grains	K1	CO2
	4	What is the main function of sugar in soft drinks? A) To increase acidity B) To provide sweetness and enhance flavor C) To preserve freshness D) To improve color	K2	CO2
3	5	What is the primary role of sugar in food preservation? A) To improve color B) To enhance flavor C) To create an environment that inhibits microbial growth D) To increase moisture	K1	CO3
	6	What is the process called when sugar is used to draw out moisture from fruits or vegetables? A) Fermentation B) Osmosis C) Pickling D) Blanching	K2	CO3
4	7	What is the primary purpose of nutraceuticals? A) To replace meals B) To enhance flavor in foods C) To prevent or treat diseases and promote health D) To serve as artificial food colorants	K1	CO4
	8	Which nutrient is often highlighted for its anti-inflammatory properties and is considered a nutraceutical? A) Vitamin C B) Curcumin (from turmeric) C) Calcium D) Fiber	K2	CO4

Cont...

5	9	What is the primary purpose of canning food? A) To enhance flavor B) To extend shelf life by preventing microbial growth C) To increase nutritional content D) To change the texture of food	K1	CO5
	10	Which type of canned food typically requires a higher temperature for processing? A) Vegetables B) Fruits C) Meat D) Sauces	K2	CO5

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.	Explain about the Post harvest field techniques.	K1	CO1
		(OR)		
	11.b.	Write about the Post harvest changes in fruits and vegetables.		
2	12.a.	Describe about the processing steps involved in nectar.	K3	CO2
		(OR)		
	12.b.	Identify the role of canning in food processing.		
3	13.a.	Illustrate about Intermediate moisture foods.	K3	CO3
		(OR)		
	13.b.	Demonstrate the processing and preparation of Fruit leather and bar.		
4	14.a.	Analyze the Physiology and biochemistry parameters of fresh cut fruits and vegetables	K4	CO4
		(OR)		
	14.b.	Illustrate about Nutraceutical and functional foods.		
5	15.a.	Outline the Quality analysis of canned products.	K4	CO5
		(OR)		
	15.b.	Analyze the processing technique behind Fruit and vegetable powders.		

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	Illustrate about the Post harvest losses.	K4	CO1
2	17	Infer the quality parameters in Fruit juice concentrate.	K4	CO2
3	18	Analyze the economic advantages of dehydrating fruits compared to other preservation methods, such as canning or freezing.	K4	CO3
4	19	Point up about Minimal processing technique.	K4	CO4
5	20	Examine the FSSAI quality specifications and standards for beverages.	K4	CO5

Z-Z-Z END