

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

**BVoc DEGREE EXAMINATION DECEMBER 2025
(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	Define the term climacteric fruit. a) Fruit with sudden rise in respiration rate b) Fruit with low moisture content c) Fruit harvested before maturity d) Fruit that cannot ripen after harvest	K1	CO1
	2	Which physiological change is linked to fruit ripening? a) Increased protein content b) Reduced respiration c) Chlorophyll degradation d) Salt absorption	K2	CO1
2	3	List any one Indian pickle type. a) Mango b) Papaya c) Banana d) Sapota	K1	CO2
	4	What is the effect of high sugar content on fruits during dehydration? a) Dries quickly b) Dries slowly c) No effect on drying rate d) increases moisture content	K2	CO2
3	5	Name one under-utilized fruit used in minimal processing. a) Mango b) Banana c) Pomelo d) Apple	K1	CO3
	6	Interpret which factor most affects shelf life in fresh-cut fruits. a) Packaging b) Soil type c) Colour d) Aroma	K2	CO4
4	7	Recall the first step in canning. a) Sterilization b) Blanching c) Filling d) Cooling	K1	CO2
	8	Identify the role of bottling labels. a) For storage b) For decoration c) For identification and compliance d) For sealing	K2	CO2
5	9	What does TSS stand for in quality analysis? a) Total Salt Solution b) Total Soluble Solids c) Testable Sample Standard d) Typical Salt Strength	K1	CO5
	10	What is the minimum TSS requirement for jam as per FSSAI standards? a) 50 % b) 60% c) 65 % d) 68%	K2	CO5

Cont...

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.	Give the maturity indices for different fruits and vegetables.	K2	CO1
	(OR)			
	11.b.	Explain post-harvest losses with examples.		
2	12.a.	Illustrate the principle of preparation of jam.	K3	CO2
	(OR)			
	12.b.	Classify Indian pickles with examples.		
3	13.a.	Apply the principles of minimal processing to extend the shelf life of cut fruits.	K3	CO3
	(OR)			
	13.b.	Predict the functional food components in fruits and vegetables.		
4	14.a.	Construct the process flow for canning vegetables.	K4	CO2
	(OR)			
	14.b.	Outline the bottling operations for a fruit beverage.		
5	15.a.	Examine the FSSAI standards for fruit juices and squashes.	K4	CO5
	(OR)			
	15.b.	Analyze the quality parameters of canned 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	Examine physiological changes during fruit ripening.	K4	CO1
2	17	Explain the problems encountered in jam and jelly production.	K4	CO2
3	18	Identify the packaging techniques to improve the shelf life of minimally processed vegetables.	K4	CO3
4	19	Distinguish between canning defects and spoilage with examples.	K4	CO4
5	20	Examine the role of rehydration ratio in assessing dehydrated products.	K4	CO5