

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2026
(First Semester)

Branch – **FOOD PROCESSING TECHNOLOGY**

FRUIT & VEGETABLE PRESERVATION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

$$(10 \times 1 = 10)$$

Module No.	Question No.	Question	K Level	CO
1	1	What is the main cause of post-harvest losses? a) Pest attack b) Respiration and transpiration c) Waxing d) Low temperature storage	K1	CO1
	2	Classify fruits into climacteric and non-climacteric: Banana, Grapes. a) Banana – non-climacteric, Grapes – climacteric b) Banana – climacteric, Grapes – non-climacteric c) Both climacteric d) Both non-climacteric	K2	CO1
2	3	Name one intermediate moisture food. a) Fresh apple b) Fruit leather c) Tomato soup d) Squash	K1	CO2
	4	Summarize the function of salt in pickle preparation. a) Increases sweetness b) Retains moisture c) Prevents microbial growth d) Enhances acidity	K2	CO2
3	5	Recall one nutraceutical component present in fruits. a) Lycopene b) Sodium chloride c) Cellulose acetate d) Citric acid preservative	K1	CO3
	6	Interpret the main disadvantage of minimal processing. a) Longer shelf life b) Higher nutrient loss c) Reduced respiration rate d) No packaging required	K2	CO4
4	7	Which step comes last in bottling operations? a) Sterilization b) Filling c) Cooling d) Labelling	K1	CO2
	8	Explain why blanching is done before canning vegetables. a) To improve colour b) To remove air c) To inactivate enzymes d) To increase sweetness	K2	CO2
5	9	Find the permissible preservative in fruit squashes as per FSSAI. a) Sodium nitrate b) Sulphur dioxide c) Benzoic acid d) Both (b) and (c)	K1	CO5
	10	Compare squash and cordial based on fruit juice content. a) Squash has more juice than cordial b) Cordial has more juice than squash c) Both have equal juice content d) Neither contains fruit juice	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.	Define maturity indices and show two examples for fruits.	K1	CO1
	(OR)			
	11.b.	Recall the physico-chemical changes during fruit ripening.		
2	12.a.	Explain the principle and process of pickle making.	K2	CO2
	(OR)			
	12.b.	Classify fruit products prepared by sugar preservation		
3	13.a.	Apply minimal processing to extend shelf life of leafy vegetables.	K3	CO3, CO4
	(OR)			
	13.b.	Construct a plan to process Indian gooseberry into a functional product.		
4	14.a.	Plan the step-by-step process for bottling a fruit squash.	K3	CO2
	(OR)			
	14.b.	Make use of canning principles in preparing tomato products.		
5	15.a.	Examine the quality specifications for jams and jellies under FSSAI.	K4	CO5
	(OR)			
	15.b.	Analyze the methods for testing the quality of dehydrated vegetables.		

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	What are the post-harvest techniques used to reduce field losses?	K1	CO1
2	17	Explain the preparation of fruit leather and bars.	K2	CO2
3	18	Develop packaging and storage methods for fresh-cut fruits.	K3	CO3, CO4
4	19	Distinguish between different fruit-based beverages like nectar, squash, and RTS.	K4	CO2
5	20	Judge the quality analysis parameters for pickles and soups.	K5	CO5

Z-Z-Z

END