

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

Bvoc DEGREE EXAMINATION DECEMBER 2019
(First Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FRUIT AND VEGETABLE PROCESSING TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A <10 Marks!

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x1 = 10)

- 1 Anthoxanthin is present in

(i) grapes	(ii) plums
(iii) cherries	(iv) banana
- 2 Lettuce belongs to classification.

(i) flowers	(ii) leaves
(iii) stem	(iv) stems
- 3 Total soluble solid of jam should be

(i) 60° brix	(ii) 62° brix
(iii) 65° brix	(iv) 68° brix
- 4 Murabba is mostly prepared from

(i) Apple	(ii) Amla
(iii) Cherries	(iv) Plums
- 5 According to FPO 'pickling in salt', the sodium chloride should not be less than

(i) 5%	(ii) 8%
(iii) 10%	(iv) 15%
- 6 Orange juice is dried by using _____ drying method.

(i) spray	(ii) foam mat
(iii) cabinet	(iv) roller
- 7 _____ is ecofriendly packaging,

(i) wooden boxes	(ii) fibre board boxes
(iii) composite containers	(iv) corrugated boxes
- 8 Nutraceutical derived from plant: sources.

(i) α -Tocopherol	(ii) choline
(iii) B.infantis	(iv) Sphingolipids
- 9 FSSAI was established during

(i) 2002	(ii) 2003
(iii) 2005	(iv) 2006
- 10 _____ is obtained by concentrating milk protein by ultra filtration of milk.

(i) milk retentate	(ii) flavoured milk
(iii) filled milk	(iv) casein

Cent...

SECTION - B (35 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 7 = 35)

11 a Describe about global and Indian scenario of fruits and vegetables production.

OR

b Define waxing and explain the advantages of waxing.

12 a Classify beverages with suitable examples.

OR

b Bring out the bottling operations in brief.

13 a Explain types and characteristics of intermediate moisture foods.

OR

b State the procedure for the preparation of one of dehydrated fruit in daily use.

14 a Summarise minimum processing principles and techniques for any two fruits.

OR

b Elaborate functional foods in brief.

15 a Outline squash preparation using mango.

OR

b Differentiate jam and jelly.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

16 Explain fruits and vegetables in terms of physiological development, ripening and maturity indices.

17 Discuss canning process in detail.

18 Enumerate on any two products prepared by using sugar and salt as preservatives.

19 Elucidate Hurdle technology with suitable examples.

20 Compare FSSAI with any two Food Standards functioning in India.

Z-Z-Z

END