

PSG COLLEGE OF ARTS & SCIENCE
 • (AUTONOMOUS)
BVoc DEGREE EXAMINATION MAY 2018
 (First Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

FRUIT AND VEGETABLE PROCESSING TECHNOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 Mention any four methods of fruit and vegetable preservation.
- 2 Classify fruits.
- 3 Differentiate jam and jelly,
- 4 List any four fruits rich in protein.
- 5 Define dehydration,
- 6 What are intermediate moisture foods?
- 7 What is browning reaction?
- 8 List any two applications of bio-preservatives.
- 9 What do you mean by nutraceuticals?
- 10 What is Fortification?

SECTION - B (25 Marks!)

Answer **ALL** Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Explain about the scenario of fruit and vegetables production in India and global level.
 OR
 b Schematise the post harvest field operations of fruits.
- 12 a Analyse the problems in canned food?
 OR
 b How do you prepare Jam? Explain.
- 13 a Illustrate the process involved in the preparation of dehydrated fruit.
 OR
 b State the applications of osmotic dehydration.
- 14 a Write about the principle of minimally processed fruit and vegetables.
 OR
 b Comment on the physiology and biochemistry of fresh cut fruit and vegetables.
- 15 a What are the therapeutic properties of pigments present in vegetables.
 OR
 b How do you estimate Carotene?

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Elaborate the physical and chemical changes of fruits and vegetables during ripening
- 17 Describe the bottling operations in detail.
- 18 Explain about the drying techniques involved in the following driers
 (i) Tray (b) Cabinet (c) Freeze drying (d) Spray
- 19 Write a detailed note on hurdle technology in fruit and vegetable preservation.
- 20 What are the various methods used to enhance the active components in food? Explain any one method in detail.

Z-Z-Z

END