

SECTION-D

No. of Printed Pages : 4

Roll No.

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Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Explain different techniques of pickling.

Q.24 Explain spoilage of canned fruits and vegetables due to physical and chemical changes.

Q.25 Give in brief the historical development in the field of canning.

3rd Sem. / Food Technology

Subject : Fruit & Vegetables Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Main ingredient of jelly is _____

- a) Pectin
- b) Acid
- c) Sugar
- d) All of these

Q.2 Fruit jelly in which pieces of peel are suspended

- a) Marmalade
- b) Jam
- c) Squash
- d) Candy

Q.3 In canning, syrup or brine temperature should be maintained at least

- a) 60-70° C
- b) 50-60° C
- c) 79-82° C
- d) 79-90° C

Q.4 Garlic is a

- a) Root vegetable
- b) Bulb vegetable
- c) Fruit vegetable
- d) Tuber vegetable

Q.5 Process of heating food after chilling is called _____

- a) Dehydration
- b) Osmosis
- c) Tempering
- d) Thawing

Q.6 Primary reason for bleaching food _____

- a) Clean the food
- b) Inactivate enzymes
- c) Prevents pest infestation
- d) Prevents food from drying

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Highlight the advantages of osmo-dehydration.

Q.14 Differentiate between sauce and ketchup.

Q.15 Explain different techniques of blanching..

Q.16 Classify vegetables on the basis of hardiness.

Q.17 Give the 'tests of doneness' in jam.

Q.18 Briefly explain wet and dry methods of cleaning.

Q.19 Explain the parameters used to grade food product.

Q.20 Mention the steps involved in dehydration of apple.

Q.21 Explain the process of marmalade manufacturing.

Q.22 Draw a flow diagram for freezing of fruits and vegetables.

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 Lycopene is an antioxidant present in _____

Q.8 TSS of jam is _____

Q.9 Rich source of vitamin C is _____

Q.10 Father of canning is _____

Q.11 Preservation of food in common salt or in vinegar is called as _____

Q.12 Which gas causes fruits to ripen?

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