

Q.22 List the ingredients that preserve pickles. Explain their action.

SECTION-D

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

Q.23 Step-by-step give the method of canning.

Q.24 Explain the method of preparation of Sweet mango chutney.

Q.25 Explain scope and status of fruits and vegetables industry in India.

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Roll No.

3rd Sem / Food Technology

Subject : Fruit and Vegetable Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Which of the following ingredients is added to a jelly?

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

Q.2 Sugar and salt act as preservative by _____

- a) Killing microorganism directly
- b) Increasing the acid content of food
- c) Binding water so it is not available for microorganism
- d) Increasing the water content of food

- Q.3 In canning, fruit syrup strength is
- a) 50-60⁰ Brix b) 60-70⁰ Brix
- c) 70-80⁰ Brix d) 80-90⁰ Brix
- Q.4 Onion is a
- a) Root vegetable b) Bulb vegetable
- c) Fruit vegetable d) Tuber vegetable
- Q.5 During ripening, fruits produces
- a) Ammonia gas b) Nitrogen gas
- c) Oxygen d) Ethylene
- Q.6 At what temperature does blast freezing occur?
- a) -18⁰C b) -35⁰C
- c) -22⁰C d) -25⁰C

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 TSS stands for _____
- Q.8 Salt in a solution is called _____
- Q.9 Sheet test is performed in _____

- Q.10 Marmalade is prepared by _____ (apple/citrus group)
- Q.11 Vegetables are rich source of _____
- Q.12 Which pickle is known as 'National Pickle of India'?

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Briefly explain methods of peeling.
- Q.14 Classify fruits on the basis of number of ovaries and number of flower involved in their formation.
- Q.15 Explain basic concept of osmo-dehydration.
- Q.16 Briefly explain about leafy vegetables and fruit vegetables with suitable example.
- Q.17 Differentiate between puree and paste.
- Q.18 Highlight the advantages and disadvantages of blanching.
- Q.19 Explain the steps involved in preparation of jam.
- Q.20 Explain the factors affecting quality of jelly.
- Q.21 Explain different methods of drying.