

- Q.15 Explain different methods of peeling?
- Q.16 Write advantages and disadvantages of freezing of fruits and vegetables.
- Q.17 Differentiate cleaning and grading?
- Q.18 What do you understand by osmotic dehydration?
- Q.19 Explain the spoilage of canned foods?
- Q.20 Give the classification of vegetables?
- Q.21 What is the difference between ketchup and sauce?
- Q.22 Mention the steps involved in dehydration of plums?

SECTION-D

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

- Q.23 Describe various techniques of thermal processing?
- Q.24 What do you mean by pickling? Explain different methods of pickling.
- Q.25 What do you understand by drying and dehydration? Describe the various equipments and processes used during dehydration of fruits and vegetables.

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3rd Sem./ Food Technology Sub : Fruit & Vegetables Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 What is the purpose of blanching in fruit and vegetable processing?
- Enhance flavour
 - Inactivate enzymes
 - Increase vitamin content
 - Improve texture
- Q.2 Which of the following holds untrue with respect to jam making?
- Boiling water to concentrate the mixture is an important step
 - The fruit is heated to soften it, extract pectin and then boiled rapidly to increase sugar content to about 70%

