

B.VOC. DEGREE EXAMINATION, OCTOBER 2018**Fourth Semester**

Core Course—FRUIT AND VEGETABLE PROCESSING TECHNOLOGY.

(For B.Voc. Degree in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Questions)*Answer all questions.**1 mark each.*

Write short notes on :

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| 1. Shelf life period. | 6. Fruit preserve. |
| 2. Apple puree. | 7. Amchur. |
| 3. Brine. | 8. Cold storage. |
| 4. Deskinning. | 9. Name two preservatives used in jams. |
| 5. Aseptic packaging. | 10. Squashes. |

(10 × 1 = 10 marks)

Part B (Brief Answer Questions)*Answer any eight questions.**2 marks each.*

11. Write a note on enzyme inactivation.
12. Explain how fruit juices can be stored.
13. Write a note on clarified apple juice.
14. Give an account on production of concentrated fruit juices.
15. Explain preparation of candied fruits.
16. Write about procuring and storage of okra.
17. Mention uses of mango juice powder.
18. Explain production of apple cider.
19. Enlist products from unripe mangoes.
20. Write a note on processing and storage of carrots.

Turn over

21. What is ripening ?
22. Write about tomato ketchup.

(8 × 2 = 16 marks)

Part C (Short Essay Type Questions)

Answer any six questions.

4 marks each.

23. Write about preparation of orange products.
24. Write a note on machineries for manufacturing of jams.
25. Explain preparation of fruits for processing and storage.
26. Give an account on pineapple products.
27. Explain aseptic packaging of juices and pulps.
28. Write about procuring, storage and processing of green peas.
29. Explain processing and preparation of jelly.
30. Explain theory of jelly formation. Write about ingredients.
31. Write a note on apple products.

(6 × 4 = 24 marks)

Part D (Long Answer Questions)

Answer any two questions.

15 marks each.

32. Write an account on various mango products.
33. Describe procuring, transportation, storage, processing, packaging and ware housing of potatoes and onions.
34. Write an outline of various fruit products.
35. Explain manufacture, processing, packaging and value addition of fruit juice.

(2 × 15 = 30 marks)