

**B.VOC. DEGREE EXAMINATION, JULY 2019****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.**Each question carries 1 mark.*

Write short notes on :

- |                            |                   |
|----------------------------|-------------------|
| 1. Fruit ripening hormone. | 2. Uses of Syrup. |
| 3. Fruit net bag.          | 4. Fruit cube.    |
| 5. Mango pulp.             | 6. Canning.       |
| 7. Warehousing.            | 8. Freeze drying. |
| 9. Marmalade.              | 10. Cordials.     |

(10 × 1 = 10 marks)

**Part B (Brief Answer Questions)***Answer any eight questions.**Each question carries 2 marks.*

11. What is vacuum packing ?
12. Explain production of mango jam.
13. Give an account on uses of canned fruits.
14. Write about value addition in fruit preserves.
15. Explain production of brined mango slices.
16. Explain importance of enzyme inactivation in fruit processing.
17. Mention uses of dehydrate fruits.
18. Write about brined mango slices.
19. Explain how candied fruits can be produced.
20. Write note on tomato powder.

Turn over

21. Write about transportation and storage of potatoes.
22. Differentiate apple puree and apple cider.

(8 × 2 = 16 marks)

### Part C (Short Essay Type Questions)

*Answer any six questions.*

*Each question carries 4 marks.*

23. Mention parameters for selection of fruits for production of fruit products.
24. Describe preparation of various orange products.
25. Explain manufacture of tuttifrutti. Mention its uses.
26. Write about jelly production and machinery for jelly production.
27. Give an account on collection and storage of onions.
28. Write an account on processing and preparation of pine apple products.
29. Explain how tomato sauce and tomato ketchup can be prepared.
30. What is aseptic packaging ? Explain aseptic packaging of juices and pulps.
31. Write a note on ripening of fruits.

(6 × 4 = 24 marks)

### Part D (Long Answer Questions)

*Answer any two questions.*

*Each question carries 15 marks.*

32. Explain technologies used for effective quality control and processing of fruits.
33. Write a note on processing manufacture and packaging of apple products.
34. Describe the processing, packaging and storing of carrot, green peas and okra.
35. Give an account on mango products.

(2 × 15 = 30 marks)