



QP CODE: 23002626



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Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, MARCH 2023

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010303 - TECHNOLOGY OF FRUITS & VEGETABLES

2019 ADMISSION ONWARDS

B0D3B88D

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. What are the bitter compounds present in fruits & vegetables?
2. Define Post harvest loss
3. What do you mean by trickle method?
4. Point out any 5 harvesting tips used for high quality horticultural crops
5. What is waxing? Mention the importance of waxing of fruits
6. Describe the factors affecting storage of horticultural produces.
7. Comment on IQB
8. Factors affecting sterilization of a can
9. Give a note on ozone technology
10. Describe the term multilayer coating

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Write a short note on stability of nutrients
12. What is chilling? List out the factors affecting chilling & mention the equipments used for chilling





13. Classify fruits on the basis of growing region, physiology & ripening
14. Discuss about the chemical methods which are used to determine horticultural maturity
15. Write a short note on labelling & packaging of fruits & vegetables
16. Explain controlled atmosphere storage. Write down the benefits of CA
17. Is blanching alter the sensory and nutritional qualities of food? Explain
18. Describe the mechanism behind microbial destruction in pulsed light technology

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Discuss about the various methods used to control post harvest losses in fruits & vegetables
20. Disuss about the various modes of transportation used for fruits & vegetables
21. Discuss about the different methods of precooling used for fruits & vegetables
22. How pulsed light technology can aid as a minimal processing tool? Explain

(2×5=10 weightage)

