

19002172



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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, NOVEMBER 2019

Third Semester

Faculty of Science

Branch : Food Science and Technology, Food Technology and Quality Assurance and Food Science and Quality Control

FT 3 MPC 716—TECHNOLOGY OF FRUITS AND VEGETABLES

(2012–2018 Admissions)

Time : Three Hours

Maximum Weight : 30

Part A (Short Answer Type Questions)

*Answer any **five** questions out of the following.
1 weight for each question.*

1. Flavour components in Fruits.
2. List the biological changes that may occur in vegetables during the ripening period.
3. What is the significance of harvest maturity indices ?
4. List the different methods of post harvest operations.
5. What is MAP ?
6. What about toxic factors in vegetables.
7. What is enzyme maceration ?
8. What is the role of ozone in fruit processing ?

(5 × 1 = 5)

Part B (Short Essay Type Questions)

*Answer any **five** questions out of the following.
2 weights for each question.*

9. Write about the antinutritional factors present in vegetables.
10. List the primary causes of post-harvest losses of horticultural crops.
11. List and explain the factors influencing blanching.
12. What is ultraviolet light technology ?
13. List the factors influencing minimal processing of fruits and vegetables.
14. Write about the antinutritional factors present in vegetable and fruit crops.

Turn over





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15. List the healthy benefits of fruits and vegetables.
16. Harvesting techniques administered may influence the post-harvest losses.

(5 × 2 = 10)

Part C (Essay type Questions)

*Answer any **three** questions out of the following.
5 weights for each question.*

17. Stability of nutrients in the body will be influenced by chemical changes, flavour changes, and changes in nutritional value.
18. What are the selected harvest maturity indices ? Discuss the different methods traced to maintain the above indices.
19. There are various factors influencing blanching methods. — Explain.
20. What is the effect of scientific development on utilising traditional storage methods.
21. Discuss the post-harvest operations including physical, chemical and physiological methods, attempted to maintain the indices.
22. Write about factors which may enhance post-harvest losses of horticultural crops.

(3 × 5 = 15)

