



QP CODE: 22000688



22000688

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, APRIL 2022

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010303 - TECHNOLOGY OF FRUITS & VEGETABLES

2019 ADMISSION ONWARDS

E4F14CFC

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Why do eyes water when onions are cut?
2. What is Chilling injury?
3. Differentiate between climacteric & non climacteric fruits with suitable examples.
4. Define maturity indices. Mention the importance of maturity indices in harvest maturity of fruits & vegetables.
5. What are chemical pads? Mention its uses in post harvest treatment of fruits & vegetables.
6. Explain night ventilation system of storage.
7. Comment on peeling.
8. Define blanching. Write on mechanism of blanching.
9. Explain the uses of pulsed light.
10. List out the advantages of osmotic membrane coatings.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Discuss about the major changes that takes place in nutritive value of fruits & vegetables.





12. Discuss about the primary causes which are responsible for post harvest loss of fruits & vegetables.
13. Discuss about manual harvesting methods.
14. Discuss about sea transportation methods used for fruits & vegetables.
15. Discuss about wax application & its methods.
16. Point out the strategies that are used to improve the quality of stored produce.
17. Elaborate the heat processing during canning process.
18. Describe the HPP equipment system in detail.

(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. Discuss about the changes occurring in fruits during ripening.
21. Explain in detail about sorting/grading of fruits & vegetables.
22. What is electrolysed water. Explain its importance in fruits and vegetable processing.

(2×5=10 weightage)

