

**B.VOC.DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2017**  
**SEMESTER V – CORE COURSE (FOOD PROCESSING TECHNOLOGY)**  
**VFP5S17TB – FRUIT AND VEGETABLE PROCESSING**

**Time: Three Hours****Maximum Marks: 80****PART A****I. Answer all questions. Each question carries 1 mark.**

1. What is fruit senescence?
2. Give an example for enzymatic browning.
3. Define IMF.
4. Glazed fruit?
5. What is lye peeling?
6. Define water activity.

**(6x1= 6)****II. Answer any seven questions. Each question carries 2 marks.**

7. What is curing process?
8. Differentiate between drying and dehydration
9. Explain Fibril theory
10. What is blanching?
11. Define freezing injury
12. Write the FSSAI specification for squash
13. What is sherbet?
14. What is sulphitation process?
15. Differentiate between climatic and non climatic fruits?
16. Write a note on fruit leather?

**(7x2=14)****III. Answer any five questions. Each question carries 6 marks.**

17. Explain the process for sauce manufacture.
18. Explain the theory of jell formation.
19. Write a note on freeze drying.
20. Explain the different stages of fruit ripening.
21. Briefly explain the composition of vegetables?
22. Explain fluidized bed drying with neat diagram.
23. Discuss on microbial spoilage of fruits
24. Explain the principles and manufacturing process of preserves.

**(5x6=30)****IV. Answer any two questions. Each question carries 15 marks.**

25. Explain in detail the dehydration of fruits and vegetables using various drying technologies.

26. Discuss in detail about the
  - a) Composition and nutritive value of fruits and vegetables.
  - b) Quality requirements of fruits and vegetables for processing
27. Explain the manufacturing process of Jam, Jelly and Marmalade?
28. Discuss in detail on different preservation methods of whole and processed fruits and vegetables?

**(2x15=30)**