

TB205505V

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, NOVEMBER 2022
2020 ADMISSIONS REGULAR AND 2019, 2018 ADMISSIONS SUPPLEMENTARY
SEMESTER V - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)
VFPT5S13B18 - FRUIT AND VEGETABLE PROCESSING

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. Write a short note on advantages of blanching.
2. Illustrate factors affecting quality of fruits and vegetables.
3. Define bacterial rot and black rot.
4. Define mango anthracnose.
5. Write on sun drying of figs.
6. Define osmotic dehydration.
7. Comment on sun drying.
8. Differentiate between puree and sauce.
9. Comment on theory of jell formation.
10. Give an example of preservative used in food industry.
11. Comment on black neck defect.
12. Difference between sauce and ketchup.

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Write a note on composition of fruits.
14. Discuss in detail about fluidized bed drying with the help of a diagram.
15. Discuss in detail about the different spoilages and defects in pickle.
16. Explain freeze drying. Mention its advantages.
17. Describe osmotic drying and mention its advantages.
18. Define Jelly. Explain Spencer's theory.
19. Explain on problem faced during jam production.
20. Write a short note on defects in ketchup.
21. Comment on importance of judging the end point of a product. List out the end point of Jam, Jelly and Ketchup.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain pickling and spoilage in pickles.
23. Explain in detail about fruit pulper and extraction of fruit juice.
24. Describe manufacturing of jellies and marmalades.
25. Explain on manufacturing of tomato sauce and puree with flow chart.