

TM243155T

26.11

Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024
2023 ADMISSIONS REGULAR
M.VOC FPT SEMESTER III - SKILL
VFPT3S07TM20 - Technology of Fruits and Vegetable Processing

Time : 3 Hours

Maximum Weight : 30

Part A

I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

1. Identify the various cultural factors that affect the quality of fruits and vegetables.
2. Identify various methods to reduce post harvest losses in fruits and vegetables.
3. Classify food based on their easiness of spoilage.
4. Identify the various methods involved in the prevention or delay of microorganisms.
5. Paraphrase on canning of fruits and vegetables.
6. What are the steps involved in the drying of fruits and vegetables?
7. Point out the various theories of gel formation.
8. What is the role of pectin in jelly making?
9. Recall Modified Atmospheric Packaging.
10. State the importance of minimal processing of fruits and vegetables.

Part B

II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

11. Discuss in detail about the effect of cooking on pigments.
12. Write in detail about composition of fruits and vegetables.
13. Discuss in detail about pickles.
14. Write a short note on different types of spoilage in food.
15. Summarize on osmotic dehydration.
16. Describe briefly on processing of marmalades.
17. Give two examples for candied fruits and vegetables.
18. Explain in detail about Oscillating Magnetic Field.

Part C

III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

19. Write in detail about the post-harvest and pre harvest factors affecting the quality of fruits
20. Elaborate on the types of preservatives used in fruit and vegetable processing.
21. Discuss in detail about canning of fruits and vegetables.
22. Explain in detail about manufacturing of jelly and marmalade.