

TB245154X

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024
2022 ADMISSIONS REGULAR
B.VOC F.P.T SEMESTER V - SKILL (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. Give an account on nutritive value of fruits.
2. Explain structure of fruit?
3. List out the causes of food spoilage.
4. List out some common reasons of spoilage.
5. Define osmosis.
6. Discuss about advantages of drying.
7. Differentiate between osmotic drying and tunnel drying.
8. Define crystallized fruit.
9. Point out the difference between jam and jelly.
10. Give an account on pasteurization of ketchup.
11. Explain bag method.
12. Explain manufacturing process of tomato juice.

Part B

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

(6x5=30)

13. Discuss in detail about fluidized bed drying with the help of a diagram.
14. Write a short note on quality requirements of raw materials for processing.
15. Explain pickling process, defects and remedies.
16. Describe fluidized bed drying.
17. Describe osmotic drying and mention its advantages.
18. Explain the manufacturing process of jam.
19. Write a note on spray drying.
20. Explain cooking and concentration of ketchup .
21. Write a short note on defects in ketchup.

Part C

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

(2x15=30)

22. Discuss microbial spoilage of fruits and vegetables.
23. Explain dehydration of fruits and methods of dehydration.
24. Discuss in detail about the manufacturing process of jam and jellies.
25. Discuss the processing of sauce, paste and ketchup.