TM2534481L

Reg. No : 31/10/25

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, OCTOBER 2025

2024 ADMISSIONS REGULAR

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. Point out how storage at low temperature helps in controlling post-harvest losses.
2. Point out how pectic substances change during ripening?
3. List out different methods in preservation using low temperature.
4. Recall food spoilage.
5. List out the advantages and disadvantages of sun drying.
6. List out the factors affecting dehydration.
7. What is the role of pectin in jelly making?
8. Differentiate between jam and jelly.
9. State the principle of ohmic heating.
10. Recall on high hydrostatic pressure processing.

Part B

II. Answer any Six questions. Each question carries 2 weight (6x2=12)

11. Write in detail about composition of fruits and vegetables.
12. Explain in detail about pre harvest factors that affect the quality of fruits and vegetables.
13. With an example explain about fermented pickles.
14. Discuss in detail about defects in pickle.
15. Explain the factors affecting drying of fruits and vegetables.
16. Give two examples for candied fruits and vegetables.
17. Discuss in detail about role of supervisor in fruit and vegetable processing plant.
18. Explain in detail about High hydrostatic Pressure Technology.

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. Explain in detail about the general methods of preservation of fruits and vegetables.
21. Discuss in detail about canning of fruits and vegetables.
22. Elaborate on jelly processing, faults, remedies and theories.