Roll No. Total No. of Pages : 02

Total No. of Questions: 09

B.Sc. Honours (Food Technology) (Sem.-3) TECHNOLOGY OF FRUITS, VEGETABLES AND PLANTATION

CROPS

Subject Code: BSFT-213-21

M.Code: 92929

Date of Examination: 16-12-22

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 1. SECTION-A contains SIX questions carrying TWO marks each and students has to attempt ALL questions.
- SECTIONS-B consists of FOUR Subsections: Units-I, II, III & IV. Each Subsection contains TWO questions each carrying TWELVE marks each and student has to attempt any ONE question from each Subsection.

SECTION-A

- 1. Differentiate between:
 - a. Jam and Jelly
 - b. Fruits and Vegetables
 - c. Essential oil and Oleoresins
 - d. Tomato sauce and Tomato ketchup
 - e. Spices and Herbs
 - f. Nectar and Juice

SECTION-B

UNIT-I

2. What is the importance of canning in fruit preservation? Explain the manufacturing process of canning of any fruit with a flow diagram.

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- 3. Write a short note on
 - a. the present-scenario of India's fruits and vegetable production and processing industries.
 - b. Physical and chemical indices of fruit maturity.

UNIT-II

- 4. Write a short note on the processing and preservation of apple juice.
- 5. Explain the preparation of the followings with the help of a flow diagram:
 - a. Fruit Jelly
 - b. Pineapple Jam

UNIT-III

- 6. Enlist the different tomato-based products. Also, discuss the processing of any two tomato products with their flow diagram.
- 7. Write a short note on:
 - a. The dehydration of fruits and vegetables.
 - b. Different types of pickles.

UNIT-IV

- 8. Write a short note on the source, types and importance of the spices in the food industry.
- 9. What is coffee? Enlist different types of coffee. Explain the process of conversion of coffee beans to coffee

NOTE: Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.

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