

Register No:

Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

SIXTH SEMESTER B.TECH DEGREE EXAMINATION(R,S), MAY 2024**Food Technology****(2020 SCHEME)****Course Code : 20FTT312****Course Name : Fruits and Vegetable Processing****Max. Marks : 100****Duration:3 Hours****PART A***(Answer all questions. Each question carries 3 marks)*

1. Differentiate Drying and Dehydration.
2. Identify the three methods of pasteurization of fruit juices.
3. Describe the role of textural properties to the freshness of a produce.
4. Summarize the regulations governing fruit ripening in India.
5. Compare fruit nectar and fruit squash.
6. Contrast the preparation of jam and jelly.
7. Discover the purpose of dry salting vegetables in food preservation.
8. Explain the role of MAP in extending shelf life of minimally processed fruits and vegetables.
9. Describe any three types of brewed vinegar.
10. Discuss any three hygiene conditions for equipment used for processing fruits and vegetables, according to FSSAI.

PART B*(Answer one full question from each module, each question carries 14 marks)***MODULE I**

11. Explain Hurdle technology. Outline the various types of hurdles used for food preservation. 14

OR

12. Discuss 3 major problems faced by processed food industry and 4 initiatives taken by the government to overcome the problems. 14

MODULE II

13. Compare and evaluate hand harvesting and mechanized harvesting. Recommend one method for harvesting of apples. 14

OR

14. Summarize the different types of storage used for fruits and vegetables. 14

MODULE III

15. Describe the role of pectin in food industry and explain the different theories of gel formation using pectin. 14

OR

16. Describe different methods of producing fruit preserves with a flowchart. 14

MODULE IV

17. Contrast the production of vegetable sauce and Vegetable ketchup. Illustrate the production of vegetable sauce and ketchup with the help of a flowchart. 14

OR

18. Explain minimal processing used in fruits and vegetables. Also discuss the packaging requirement for fresh cut fruits and vegetables. 14

MODULE V

19. Elaborate the following products i) Champagne ii) Cider iii) Sherry iv) Vermouth v) Neera vi) Toddy vii) fortified wines. 14

OR

20. Describe FSSAI standards for the following products i) Jam ii) Marmalade iii) Squash iv) RTS v) Nectar vi) Pickles vii) Canned fruit. 14
