STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086 (For candidates admitted during the academic year 2010 – 11)

SUBJECT CODE: BT/ME/FN54

B. Sc. DEGREE EXAMINATION, NOVEMBER 2012 BRANCH V (a) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY FIFTH SEMESTER

COUR PAPE TIME		:	MAJOR – ELEC FRUIT PRESER 3 HOURS		AND	NUTRITION	MAX.MARKS:100
				SECTION	ON – .	A	
ANSW	VER A	LL QUE	STIONS				(18 marks)
СНОС	OSE TI	HE COR	RECT ANSWER	:			
1	An alo	coholic di	rink made from ap	ple juice is	S		
	a)	Wine			b)	Vinegar	
	c)	Apple c	rush		d)	Cider	
2	In Canning, the solution used for covering the fruits is						
	a)	Water			b)	Brine	
	c)		ose solution		d)	sucrose and Bri	ne
3	_		jelly depends on				
		gar conce	entration) pH	
	c) Wa				d) Sugar, pH and v	vater
4	The quality of wine can be improved by						
	a) Bo	_		b) Cooli	_		
~	c) Ag		11	d) Aerat		1 . 1 .	1 1:
5	Product produced by a two stage fermentation involving anaerobic and aerobic activities						and aerobic activities is
	a)	Wine		b)	Whi	•	
	c)	Vinega		d)	Rum	1	
FILL	IN TH	E BLAN	KS:				
6	Canne	ed foods r	etain their original	colour du	ie to		
7	Canned foods retain their original colour due to Commonly used preservative in jams is						
8	Green foods are rich in Vitamin						
9	Temperature range of a working Refrigerator is						
10	Sugar is used in the preservation of						
STAT	E WH	ETHER	TRUE OR FALS	E :			
11	Shelf	life of car	nned foods is one	nonth.			
12	Guava	is a goo	d source of Pectin.				
13	UV rays are used in the surface sterilization of food.						
14			ich in Lycopene.				

/2/ BT/ME/FN54

MATCH THE FOLLOWING:

15	Flavonoids	Alcohol
16	Freezing	Acetic acid
17	Wine	Antioxidants
18	Vinegar	Low temperature

ANSWER ANY SIX QUESTIONS. EACH ANSWER NOT TO EXCEED 50 WORDS:

 $(6 \times 3 = 18)$

- 19 Radiation in food preservation
- 20 Carotenoids
- 21 Vinegar
- 22 Importance of temperature in fermentation
- Name any three foods rich in Flavonoids
- 24 Salting
- Frozen foods
- 26 Canned beans
- 27 Ginger Preserve

SECTION - B

ANSWER ANY FOUR QUESTIONS. EACH ANSWER NOT TO EXCEED 200 WORDS: DRAW DIAGRAMS WHEREVER NECESSARY. $(4 \times 6 = 24)$

- Write brief notes on Canning of Vegetables.
- 29 List out the steps involved in the preparation of Cider.
- 30 Mention the steps involved in the preparation of Guava jelly.
- 31 Discuss the use of Preservatives in Food.
- 32 Support the use of sunlight in the preservation of food.
- Explain the importance of any TWO factors affecting the Preparation of jelly.

SECTION - C

ANSWER ANY TWO QUESTIONS. EACH ANSWER NOT TO EXCEED 1000 WORDS. DRAW DIAGRAMS WHEREVER NECESSARY: (2 x 20 = 40)

- Explain the importance of any TWO factors in the Preservation of Food.
- Write an essay on the preparation of Grape wine.
- 36 Discuss the principle involved in the Canning of Fruits.
- Write notes on the preparation of Jam, Marmalade and Ginger preserve.
