

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086**  
(For candidates admitted during the academic year 2016-17& thereafter)

**SUBJECT CODE: 16VF/VM/FV16**

**B.Voc. DEGREE EXAMINATION, NOVEMBER 2021**  
**FOOD PROCESSING AND QUALITY CONTROL.**

**COURSE: MAJOR CORE**

**PAPER : TECHNOLOGY OF FRUITS AND VEGETABLES PROCESSING – HANDS ON TRAINING**

**TIME : 3 HOURS**

**MAX. MARKS: 100**

**SECTION – A**

**(20 Marks)**

**I. Choose the correct answer:**

**(10 x 1=10)**

- Statement 1: Primary processing such as trimming, sorting, cleaning can be done to add value to products.  
Statement 2: Secondary processing is converting raw materials to products such as jellies, marmalade etc.  
a) True, False b) True, True c) False, False d) False, True
- Which of the following is an advantage of food processing?  
a) Availability of seasonal food throughout the year  
b) Removal of toxins and preserving food for longer  
c) Adds extra nutrients to some food items  
d) All of the above mentioned
- Statement 1: The governing principle in jams and jellies is high acidity and high sugar content. Both these points are used to preserve them longer  
Statement 2: Ginger is sometimes added to marmalade.  
a) True, False b) True, True c) False, False d) False, True
- Statement 1: Dried foods from dehydration unit have better quality than sun dried products.  
Statement 2: the color of dehydrated food under optimum conditions is superior to that by sun drying  
a) True, False b) True, True c) False, False d) False, True
- Low acid foods are foods with pH value of  
a) > 4.5 b) < 3 c) 3 to 4 d) 3.5 to 4

**II. Fill in the Blanks:**

- In minimal processing to reduce water activity \_\_\_\_\_ chemical is added as an additive to vegetable.
- In intermediate moisture food (IMF) the water activity lies between the range of \_\_\_\_\_.
- In pickling process fermentation occurs due to development \_\_\_\_\_ bacteria.
- In quick freezing the size of the crystal formed is \_\_\_\_\_.
- The temperature used in ultra-high temperature (UHT) processing method is \_\_\_\_\_.

**III. Answer the following**

**(5 X 2 = 10)**

11. Give any 2 significant use of solar dryer?
12. Draw a flow chart on preparation of raisins?
13. What is cider?
14. What are the 2 natural preservatives used in fruit and vegetable processing?
15. Define water activity?

**SECTION – B**

**Answer any TWO questions.**

**(15x2=30)**

16. Explain store management and inventory management in food industry?
17. Describe the principles of fermentation and preparation of wine?
18. Write notes on commercial preparation of pectin?
19. Write in brief about individual quick freezing?

**SECTION – C**

**Answer any TWO questions**

**(25x2=50)**

20. Elucidate the principle and steps involved in preparation of mixed fruit jam? How will you determine the end point?
21. Illustrate the principle and steps involved in preparation of guava jelly? How will you determine the end point?
22. Explain the various types of squash present in market? How will you prepare grape squash, draw a flow chart?
23. Demonstrate each step in preparation of orange marmalade?

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