

**B.Voc. DEGREE EXAMINATION, NOVEMBER 2022**  
**FOOD PROCESSING AND QUALITY CONTROL**  
**FIRST SEMESTER**

**COURSE : MAJOR CORE**

**PAPER : TECHNOLOGY OF FRUITS & VEGETABLE PROCESSING -  
HANDS ON TRAINING**

**TIME : 5 HOURS**

**MAX.MARKS:100**

**(Theory: 50 marks + Practical: 50 marks)**

**SECTION- A**

**ANSWER ALL QUESTIONS**

**(20 X 1 = 20)**

**I. CHOOSE THE CORRECT ANSWER:**

1. The removal of air from cans before sealing is called  
a) blanching      b) exhausting      c) grading      d) aerating
2. Tomatoes are rich in  
a) lycopene      b) violaxanthin      c) capsorubin      d) zeaxanthin
3. Brine is a highly concentrated water solution of  
a) sodium carbonate      b) sodium bicarbonate      c) sodium chloride      d) sodium nitrate
4. Yeast can be used to convert simple sugars to  
a) ethanoic acid and oxygen      b) ethanol and carbon dioxide  
c) ethanol and oxygen      d) starch and carbon dioxide
5. The process of preserving food by rapid freezing followed by dehydration under vacuum is called  
a) lyophilisation      b) sterilization      c) cold dehydration      d) cryopreservation

**II. FILL IN THE BLANKS:**

6. Pectin is a complex mixture of \_\_\_\_\_.
7. The percentage of salt in pickle is \_\_\_\_\_.
8. Father of canning is \_\_\_\_\_.
9. The science of fermentation is called as \_\_\_\_\_.
10. Rapid darkening of cut surface of an apple is an example of \_\_\_\_\_.

**III. STATE WHETHER TRUE OR FALSE:**

11. Sauerkraut is a pickle made from cabbage.
12. Intermediate moisture foods do not require refrigeration to prevent microbial deterioration.
13. Mangoes are an excellent source of carotenes.
14. Water activity is expressed as  $W_a$ .
15. Canning is also known as appertization.

**IV. ANSWER IN A LINE OR TWO**

16. What is the chemical name of vinegar?
17. Expand: K.M.S
18. Define Marmalade
19. Give 2 examples of low acid vegetables.
20. Define Headspace

**SECTION B****ANSWER ANY SIX QUESTIONS:****(6×3=18)**

21. Describe adiabatic drying.
22. Explain individual quick freezing.
23. Write short notes on processing of mangoes.
24. List the items in a first aid kit.
25. Explain the process of blanching.
26. Write short notes on clot test.
27. Give the composition of green leafy vegetables.
28. Explain the parts of a fire extinguisher.
29. Differentiate syrup, crush and squash.
30. Explain the end point tests for jam and jelly.

**SECTION C****ANSWER ANY TWO QUESTIONS:****(2×6=12)**

31. Highlight the classification of fruits and vegetables.
32. Elaborate on various drying technologies involved in fruits and vegetable processing.
33. Explain the procedure for making Grape wine.
34. Give the principle and process involved in canning.

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