

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2016 – 2017 & thereafter)

SUBJECT CODE: 16VF/VM/PH56

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

COURSE : MAJOR CORE
PAPER : POST HARVEST TECHNOLOGY
TIME : 5 HOURS

MAX.MARKS: 100
(Theory: 50 marks + Practical: 50 marks)

SECTION- A

ANSWER ALL QUESTIONS:

(20X1=20)

I. Choose the correct answer

1. Which organic acid is present in apple?
(a) malic acid (b) citric acid (c) tartaric acid (d) benzoic acid
2. Which among the following is not a post harvest loss?
(a) Qualitative (b) Quantitative (c) Physiological (d) Genetical
3. Lycopene is present in
(a) Citrus (b) Mango (c) Tomato (d) Cucumber
4. The enzyme which is responsible for browning of fruits is
(a) Polyphenol - oxidase (b) Lipo - oxidase (c) Amylase (d) Protease
5. Most suitable material for canning of vegetables is
(a) Glass (b) Paper (c) Plastic (d) Aluminum

II. Match the following:

- | | | |
|---------------------|---|--------------------|
| 6. Surface pitting | - | Ripening enzyme |
| 7. Lipoxidase | - | Firmness |
| 8. Insects and pest | - | Citrus |
| 9. Cabbage | - | Peroxidation |
| 10. Ethylene | - | Enzymatic browning |
| 11. Sliced apple | - | Maturity indices |
| 12. Agri produce | - | post harvest loss |

III. Fill in the blanks

13. Main objective of vegetable blanching is _____.
14. The principle method used to dehydrate coffee beans extract _____.
15. Causative spoilage organisms of dried fruits and vegetables are _____.
16. Cutting the fruits will accelerate the _____ activity.

IV. Answer in a sentence:

17. List any two novel methods of freezing.
18. What do you mean by Anti – freezing protein?
19. List any two problems encountered in mechanical harvesting.
20. Draw the structure of Food pipeline.

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

21. List the objectives of Post-harvest processing.
22. What are the pre-harvest factors that can contribute to harvesting loss?
23. Briefly explain ‘underground storage’ and write its applications
24. How can genetic factors boost the yield of a produce?
25. What are the different methods of storing grains?
26. What are the different physical features used to estimate the maturity of crops?
27. Write a note on the recent trend in food packaging.
28. Compare mechanical harvesting with manual harvesting.
29. Explain Impingement freezing in brief.
30. What biological factors will affect the yield of the produce in terms of quantity?

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

31. What are the various indices used to ascertain the maturity of the agricultural produce?
32. How are fruits or vegetables canned? What are the pre-requisites to be considered?
33. Explain in detail about ecofriendly packaging materials
34. What is the different storage techniques used for harvested goods storage?
