



**IV. Match the following****(1x5=5)**

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|------------------------|-------------------|
| 14. Packaging of food  | Fruit Beverage    |
| 15. Antioxidants       | Appertization     |
| 16. Canning            | Food Preservation |
| 17. Cold Sterilization | Beta Carotene     |
| 18. Squash             | Irradiation       |

**V. ANSWER ANY SIX OF THE FOLLOWING QUESTIONS IN 50 WORDS EACH:****(6x3=18)**

19. How irradiation helps in preservation of food?
20. What are antioxidants?
21. What are the different methods of canning?
22. Mention the benefits of Grape wine.
23. Draw a flow chart on Pineapple Squash preparation.
24. What are the three main objectives of food preservation?
25. How Fruits and Vegetables are important in human nutrition?
26. What is Cider? What are its types?
27. Write down the ingredients in grape Crush.

**SECTION - B**

**ANSWER ANY FOUR OF THE FOLLOWING QUESTIONS IN ABOUT 200 WORDS EACH. DRAW DIAGRAMS WHEREVER NECESSARY.**

**(4x6=24)**

28. List the importance of packaging of fruits and vegetables.
29. Mention the health benefits of Vitamins in Fruits and Vegetables.
30. Enumerate the different steps in canning.
31. Give an overview about vinegar.
32. Mention the nutritional aspects, benefits and uses of lime syrup.
33. Discuss the steps involved in the making of Beetroot wine.

**SECTION - C**

**ANSWER ANY TWO OF THE FOLLOWING QUESTIONS IN ABOUT 1000 WORDS EACH. DRAW DIAGRAMS WHEREVER NECESSARY.**

**(2x20=40)**

34. Write an account on Chemical preservation.
35. Discuss the Classification of Fruits.
36. List the advantages and limitations of canning.
37. Explain the preparation of mixed vegetable pickle.

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