

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2023 – 2024)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2023
FOOD PROCESSING AND QUALITY CONTROL
FIRST SEMESTER

COURSE : MAJOR CORE
PAPER : TECHNOLOGY OF FRUITS AND VEGETABLE
PROCESSING – HANDS ON TRAINING
SUBJECT CODE : 23VF/VM/FV16
TIME : 2 HOURS **MAX.MARKS: 50**

Q. No.	SECTION A Answer ALL questions	(2 x 5 = 10)	CO	KL
1.	Define Blanching.		1	1
2.	What is IQF?		1	1
3.	List the storage management in fruit processing.		1	1
4.	What is adiabatic drying?		1	1
5.	Define fermentation.		1	1
Q. No.	SECTION B Answer ALL questions	(4 x 3 = 12)	CO	KL
6.	a. Trace the Indian scenario of fruit and vegetable processing.		2	2
	(OR)			
7.	b. Classify vegetables with a schematic diagram.		2	2
	(OR)			
8.	a. Outline the plan of a ketchup factory		2	2
	b. What do you infer by the word aseptic packaging?		2	2
9.	a. Identify the need of first aid kit in fruits and vegetable processing area.		3	3
	(OR)			
9.	b. Where do we make use of sheating test? Why?		3	3
	(OR)			
9.	a. Explain the culinary uses of vinegar.		3	3
	b. Enumerate the applications of dehydration in raisins and dried figs.		3	3

Q. No.	SECTION C Answer ALL questions	(2 x 4= 8)	CO	KL
10.	a. Distinguish slow and quick freezing. Add a note on the advantages of freezing. (OR) b. List the care that should be taken in procuring fruits for jam production		4	4
11.	a. Explain the process of canning. (OR) b. Differentiate red and white wine.		4	4
Q. No.	SECTION D Answer ALL questions	(2 x 10 = 20)	CO	KL
12.	a. Interpret the quality requirements of raw materials for processing fruits and vegetables. (OR)		5	5
	b. Assess the drying technologies involved in vegetable and fruit processing.		5	5
13.	a. Create a correct technology required for the manufacturing of tomato products – puree and concentrate. (OR)		5	6
	b. Elaborate the principle, chemistry and preparation of pectin.		5	6
