

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI – 86
(For candidates admitted from the academic year 2023 – 2024 and thereafter)

B.VOC. DEGREE EXAMINATION, NOVEMBER 2024
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 : 5 HOURS **MAX. MARKS: 100**
(Theory: 50 Marks + Practical: 50 Marks)

SECTION A				
Q. No.	Answer all questions:	(5 x 2 = 10)	CO	KL
1	State the importance of blanching.		1	1
2	Define adiabatic drying.		1	1
3	What is canning?		1	1
4	Define Individual Quick Freezing.		1	1
5	What is pectin?		1	1
SECTION B				
Q. No.	Answer all questions :	(4 x 3=12)	CO	KL
6	(a) Write the classification of fruits. (or) (b) List the steps involved in processing of tomato pulp puree.		2	2
7	(a) Summarize the advantage of frozen fruits and Vegetables. (or) (b) Comment on intermediate moisture Fruits.		2	2
8	(a) Explain the post production process in vegetable processing. (or) (b) Differentiate store management and inventory management.		3	3
9	(a) List the steps involved in preparation of grape wine. (or) (b) Briefly explain the preparation of pectin.		3	3
SECTION C				
Q. No.	Answer all questions:	(2 x 4 = 8)	CO	KL
10	(a) Discuss Indian scenario on production and processing of fruits and vegetables. (or) (b) Analyze some of the safety measures in fruit and vegetable processing.		4	4
11	(a) Discuss the processing of mango pulp puree. (or) (b) Explain the principle of fermentation.		4	4
SECTION D				
Q. No.	Answer all questions:	(2 x10 =20)	CO	KL
12	(a) Elaborate on the process of canning. (or) (b) Discuss the different types of drying technologies used in dehydrating fruits and vegetables.		5	5
13	(a) Analyze the quality requirements for processing raw materials. (or) (b) Explain in detail the steps involved in preparation of vinegar.		5	6
