

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2011 – 12)

SUBJECT CODE: 11BT/ME/FN53

B. Sc. DEGREE EXAMINATION, NOVEMBER 2013
BRANCH V (a) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY
FIFTH SEMESTER

COURSE : MAJOR – ELECTIVES
PAPER : FRUIT PRESERVATION AND NUTRITION
TIME : 3 HOURS
MAX.MARKS:100

SECTION – A

ANSWER ALL QUESTIONS

(18 marks)

DEFINE:

1x 5= 5

1. Cider
2. Pectin
3. Pellagra
4. Syrup
5. Jelly

FILL IN THE BLANKS:

1x 8 = 8

6. The activities of foodborne microorganisms can be arrested at ----- temperatures.
7. -----food is a rich source of vitamin C.
8. ----- is an example of a preserve.
9. Deficiency of vitamin B1 causes -----.
10. ----- salt present in the water used for canning can toughen the fruit / vegetable being canned.
11. ----- is an unfermented beverage.
12. ----- is a chemical preservative.
13. Soybean has ----- percentage of protein.

STATE WHETHER TRUE OR FALSE:

1x 5 =5

14. Beverages that have undergone alcoholic fermentation by yeast are called fermented beverages.
15. Mycobacterium tuberculosis is a nonspore forming pathogenic organism.
16. Carbonation increases the availability of free oxygen in beverages.
17. Thiamine is a fat soluble vitamin.
18. Marmalades are prepared in the same way as jams and jellies.

ANSWER ANY SIX QUESTIONS. EACH ANSWER NOT TO EXCEED 50 WORDS:

(6 x 3 = 18)

19. What is the function of vitamin A in the body?
20. What is the benefit of food preservation?
21. Name three principles of preservation.
22. Mention the Importance of radiation in food industry.
23. What is an antioxidant? Give an example.
24. What is clarification?
25. Give three characteristics of squashes.
26. Explain the term lidding.
27. Name three types of pickling.

SECTION – B

**ANSWER ANY FOUR QUESTIONS. EACH ANSWER NOT TO EXCEED 200 WORDS:
DRAW DIAGRAMS WHEREVER NECESSARY.**

(4 x 6 = 24)

28. Write a note on the chemical preservatives used in the food industry.
29. Explain the basic five food groups.
30. Mention any three problems that can arise while making jam and how it could be solved.
31. What are the factors that affect the preparation of jelly?
32. What are the steps to prepare grape wine?
33. Explain the general method for preparation of candies?

SECTION – C

**ANSWER ANY TWO QUESTIONS. EACH ANSWER NOT TO EXCEED 1000 WORDS.
DRAW DIAGRAMS WHEREVER NECESSARY:**

(2 x 20 = 40)

34. Name any two food sources and functions of the following:
Calcium, iron, protein, vitamin A and vitamin C.
35. What is the general process employed for canning of fruits?
36. Explain the principles of fermentation.
37. Explain in detail the methods of preservation.
