

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

SUBJECT CODE: 11BT/ME/FN53

B. Sc. DEGREE EXAMINATION, NOVEMBER 2014
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. Asepsis
2. Minerals
3. Crush
4. Preserve
5. Jam

FILL IN THE BLANKS:

1x 8 = 8

6. Mild heat treatment to vegetables to inactivate the degradative enzymes is _____.
7. The term _____ is used as a measurement dose for radiation.
8. Excellent source of vitamin C are _____ fruits.
9. Deficiency of the mineral _____ causes loss of appetite, failure to grow, skin changes and decreased taste activity.
10. Cider is a fermented _____ juice.
11. The pectin in an immature fruit is present as _____.
12. _____ is a natural preservative.
13. The process of preserving food by fermentation in brine or vinegar is termed as _____.

STATE WHETHER TRUE OR FALSE:

1x 5 =5

14. Pectin is the most essential constituent in a jelly preparation.
15. Fermented foods are more nutritious than unfermented ones.
16. Containers generally preferred for most heat processed foods are glass jars.
17. Tofu is an extracted cowbean product.
18. Acetic acid is a common preservative in fruit juices.

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

(6 x 3 = 18)

19. How drying preserves food?
20. Mention three functions of vitamin B₁₂.
21. Write three principles of preservation.
22. What is marmalade?
23. Give three benefits of fermentation.
24. What are the characteristics of a perfect jelly?
25. Bring out the uses of antioxidants.
26. What are the nutritive values of pulses?
27. Define canning.

SECTION – B

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

(4 x 6 = 24)

28. Mention the uses of radiation in food preservation. Add a note on its demerits.
29. List the steps involved in the preparation of pineapple syrup.
30. Give an account on the basic five food groups.
31. What are the functions and sources of Mg, Ca and Fe?
32. Describe the preparation of a mixed vegetable pickle.
33. Explain the method for preparation of grape wine.

SECTION – C

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

(2 x 20 = 40)

34. Explain the role of temperature and chemicals in preservation of food.
35. What are the principles of fermentation and describe the preparation of vinegar.
36. Explain the procedure involved in canning of vegetables.
37. Give a brief account on the functions and sources of the following:
 - 1.vitamin A
 - 2.vitamin C
 - 3.vitamin E
 - 4.vitamin D
 - 5.Thiamine
