

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086**  
**(For candidates admitted during the academic year 2015 – 2016)**

**SUBJECT CODE: 15BT/ME/FN55**

**B. Sc. DEGREE EXAMINATION, NOVEMBER 2017**  
**BRANCH V (a) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY**  
**FIFTH SEMESTER**

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

**SECTION –A**

**(18x1=18 marks)**

**I. CHOOSE THE CORRECT ANSWER:**

**(5x1= 5)**

1. Acetic acid is a chemical preservative used in  
a. Jams                                      b. Jellies                                      c. Vegetable pickle                      d. Fruit juices
2. The mineral that is a part of the oxygen carrier molecule  
a. Zinc                                        b. Magnesium                              c. Iron                                        d. Calcium
3. The main nutrient from cowpea is  
a. carbohydrate                            b. Protein                                    c. Fats                                        d. antioxidants
4. Tomatoes are rich in  
a. Lycopene                                b. Chlorophyll                              c. Carotenoids                              d. Flavonoids
5. The sugar in the grapes is converted by yeast to produce  
a. Vinegar                                    b. Cider                                        c. Wine                                        d. Jelly

**II. FILL IN THE BLANKS**

**(5x1= 5)**

6. -----is the process of preserving food by dehydration.
7. The mineral that helps in muscle contraction is -----.
- 8.----- is made from fermented apple juice
- 9.----- canning method is used in preservation of low acid vegetables.
- 10 -----is used as a preservative in brined vegetables .

**III. STATE WHETHER TRUE OR FALSE**

**(4x1=4)**

11. Curing is a traditional method of drying .
12. Sealing the jar does not help in removal of oxygen in canning.
13. Zinc deficiency causes stunted growth.
14. Vinegar is commonly added in the preparation of jams and jellies.

**IV. MATCH THE FOLLOWING**

**(4x1=4)**

- |                     |   |             |
|---------------------|---|-------------|
| 15. Pineapple       | - | grape       |
| 16. Amaranth leaves | - | protein     |
| 17. Soya            | - | Calcium     |
| 18. Yeast           | - | sugar syrup |

**V. ANSWER ANY SIX IN 50 WORDS: (6 x 3=18)**

19. Pressure canning
20. Pickling
21. Irradiation of foods
22. Botulism
23. Antioxidants
24. Pasteurisation
25. Fermentation
26. Vinegar
27. Dietary Magnesium

**SECTION - B**

**VI. ANSWER ANY 4 OUT OF 6 QUESTIONS IN 200 WORDS EACH: (4 x 6=24)**

28. Write short notes on the uses of chemical preservatives in food industry.
29. How is the drying method used in food preservation?
30. Enumerate the role of the various natural pigments found in fruits and vegetables.
31. Explain the various methods used for canning of beans.
32. Discuss the preparation of grape wine.
33. With examples explain the Five food groups.

**SECTION - C**

**VII. ANSWER ANY 2 OUT OF 4 QUESTIONS IN 1000 WORDS EACH: (2 x 20=40)**

34. Give a detailed account of the various techniques used in canning of fruits.
35. Explain in detail the important role played by temperature in food preservation.
36. Give an account of the sources and nutritive functions of proteins and minerals.
37. Describe in detail the preparation of vinegar.

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