

PARUL UNIVERSITY
PARUL INSTITUTE OF APPLIED SCIENCES
MID SEMESTER INTERNAL EXAMINATION, summer - 2020
M. Sc. Semester II
Subject: Fruits & Vegetables Technology
Title of the paper: Fruits & Vegetables Processing

Paper Code: 11213155

Date: 04/03/20, Wednesday

Time:90 min

Maximum Marks: 40

Instructions:

- 1. All questions are compulsory and options are given in first and second question only.**
- 2. Numbers to the right of question indicate the marks of respective question.**

Q. 1	Attempt any one question of the following. (i) Define Food Preservation & Explain Methods of Food Preservation (any four) (ii) Describe in detail post harvest technology of fruit & vegetables	(08)
Q. 2	Attempt any three questions of the following. (i) What is jam? how to make jam with flow chart . (ii) Explain how to prepared 25 degree brix solution (iii) what is the difference between RTS / Nectars / Squash (iv) Draw the flow chart of sauce / ketchup process (v) What is the objective of Post Harvest Technology of Fruit & Vegetables?	(12)
Q. 3	Do as directed. Attempt all five questions. (i) use of hand Refractometer (ii) Hurdle technology (iii) Role of Blanching treatment (iv) what is use of Muffle furnace (v) what is drop test & sheet test	(05)
Q. 4	Write correct option in your answer sheet for following 15 multiple choice questions.	(15)

MCQ 1	Exact TSS of jam is			
	(A)	69	(B)	68.5
	(C)	72	(D)	71.5
MCQ 2	The process of removal of air from cans is known as			
	(A)	Drying	(B)	Hurdle technology
	(C)	Exhausting	(D)	All of the above
MCQ 3	Full form of TSS			
	(A)	Total soluble solid	(B)	Total substance soluble
	(C)	Total soluble substance	(D)	Non of the above
MCQ 4	India Produce..... million metric tonnes of fruits			
	(A)	90.2	(B)	169.2
	(C)	90.5	(D)	169.1
MCQ 5	Ash content are determined by			

	(A)	Hot water bath	(B)	Hot air oven
	(C)	Muffle furnace	(D)	None of this
MCQ 6	Class – I Preservative is			
	(A)	Sodium benzoate	(B)	Sugar
	(C)	Potassium bisulphate	(D)	Potassium Metabisulphite
MCQ 7	Unfermented beverages			
	(A)	Beer	(B)	Wine
	(C)	Whiskey	(D)	Natural sweetened juice
MCQ 8	Fermented beverages			
	(A)	Squash	(B)	Nectars
	(C)	Wine	(D)	Fruit juice
MCQ 9% of total fruit production is lost in between harvest & final consumption			
	(A)	40-50	(B)	30-40
	(C)	25-30	(D)	35-45
MCQ 10	The process of sealing foodstuffs hermetically in containers & sterilizing them by heat for a long storage is known			
	(A)	Pasteurization	(B)	Canning
	(C)	Preservation	(D)	Blanching
MCQ 11	The main objective of any pre-cooling operation is to.....			
	(A)	Remove Heat	(B)	Remove Field Heat
	(C)	Eassy Transportation	(D)	Both A& C
MCQ 12	Judging of end –point by further cooking Up to °C (For jam preparation)			
	(A)	110 °C	(B)	105 °C
	(C)	100 °C	(D)	72 °C
MCQ 13	The ideal store room temperature is between°C			
	(A)	10-20	(B)	25-35
	(C)	22-28	(D)	18-28
MCQ 14	During sterilization temperature is			
	(A)	105 °C	(B)	121 °C
	(C)	99 °C	(D)	150 °C
MCQ 15	The Humidity in the dry store areas should be between %			
	(A)	80-85	(B)	45-70
	(C)	40-50	(D)	50-60

-- Best of luck--