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Total No. of Pages : 02

Total No. of Questions : 18

B.Tech. (Food Technology) (2018 Batch) (Sem.-3)

**FRUITS AND VEGETABLE PROCESSING TECHNOLOGY**

Subject Code : BTFT-305

M.Code : 76993

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A****Write briefly :**

1. Aggregate and simple fruits.
2. Differentiate between the fruit and Vegetables.
3. Packaging of raw fruits.
4. Chemical preservation.
5. Thermal processing.
6. Juice pasteurization.
7. Fruit juice concentrate.
8. Aam Papads.
9. Tomato ketchup.
10. Fermented Pickles.

### SECTION-B

11. Draw and discuss the process of formation of fruit.
12. Define physiology. Discuss the process of respiration and transpiration.
13. Define Freezing. Discuss the process of freezing of vegetables.
14. Discuss the process of making powder from fruit juices.
15. Write brief on the waste management in fruits Industries.

### SECTION-C

16. Discuss detail on the pre harvest and post-harvest factors which influence the maturity and quality of fruits and vegetables.
17. What is the importance of canning in fruits preservation? Name the various types of container used for canning. Explain all the steps required in canning of fruits.
18. Define Jelly and Marmalade. Explain preparation of fruit jelly with the help of flow diagram. Discuss all methods for determination of end points in jelly preparation.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**