

This question paper contains 2 printed pages.

Your Roll No.

Sl. No. of Ques. Paper : 2053

GC-3

Unique Paper Code : 32201303

Name of Paper : Technology of Fruits, Vegetables and Plantation Crops

Name of Course : B.Sc. (Hons.) Food Technology (CBCS)

Semester : III

Duration : 3 hours

Maximum Marks : 75

(Write your Roll No. on the top immediately on receipt of this question paper.)

*Attempt five questions in all. Question No. 1 is compulsory.
All questions carry equal marks.*

1. Justify the statements:

- (i) Lacquering of cans improves the quality of food products.
- (ii) Spices can be added in various ways in Tomato Ketchup preparation.
- (iii) Blanching is an important step during dehydration of fruits and vegetables.
- (iv) Physical fixing agents used for the clarification of Juices.
- (v) Spices have antiseptic and preservative action. 5×3=15

2. (i) Discuss the physico-chemical changes occurring in Coffee beans during roasting. 8

(ii) What are the reasons for the discoloration of canned foods? 7

3. (i) Draw the self-explanatory flow chart for Jam and Marmalade. 9

(ii) Explain the process variation of dehydration of Grapes and Carrots respectively. 3+3

4. Differentiate between: (any three)

(i) Tin vs Glass containers

(ii) Green Tea vs Black Tea

(iii) Jam vs Jelly

(iv) KMS vs Sodium Benzoate. 3×5=15

5. (i) Explain the role of sugar, salt, vinegar and oil in preservation of fruits and vegetables. 8

(ii) Discuss the various types, spice value, processing and uses of chillies. 7

P. T. O.

6. (i) Criterion for selection of fruits for juice extraction and preparation of pectin products is different. Explain. 5
- (ii) Make the flowchart for preparation of Pineapple squash. 6
- (iii) Explain chemical fixing agents. 4
7. Write short notes on any *three*:
- (i) Hot and cold pulping of tomatoes
- (ii) Problems associated with preparation of sauces
- (iii) Physical methods of food preservation
- (iv) Uses of Cocoa and its by-products. $3 \times 5 = 15$