

[This question paper contains 2 printed pages.]

**Sr. No. of Question Paper : 7821**

**F-2**

**Your Roll No.....**

Unique Paper Code : 2201203

Name of the Course : **B. Tech Food Technology** [DC-1.4]

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

Semester : II

Duration : 3 Hours

Maximum Marks : 75

**Instructions for Candidates**

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt **five** questions in all.
3. Question No. **1** is compulsory.
4. **All** questions carry equal marks.

1. (a) Briefly justify the following :

(i) Blanching is an important step in canning.

(ii) Preservation by chemicals is affected by pH of the juice.

(iii) Headless cloves are used in preparation of pickles.

(iv) Hot break method gives better quality juice.

(v) Sulfuring is an important step in dehydration of fruits. (5×2)

(b) Discuss the reasons for spoilage of fresh fruits and vegetables. (5)

2. (a) Make the flow chart of Tomato Ketchup preparation. (8)

(b) Differentiate between processing of black tea and green tea. (7)

3. (a) Describe the process of obtaining coffee powder from coffee beans. (8)

(b) Explain the principle of preservation in pickles. (7)

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4. (a) Describe the uses of pungent spices. (2)
- (b) Enumerate the processing and spice value of any one of the pungent spices. (4+2)
- (c) Make the flow chart of mango jam highlighting important points. (7)
5. Differentiate between (any **three**) : (3×5)
- (a) Sodium benzoate and KMS
- (b) Syrups and Brines
- (c) Physical and Biological fining agents
- (d) Oleoresins and Essential oils
6. (a) Describe the process variation for drying of : (4+4)
- (i) Grapes
- (ii) Potatoes
- (b) Explain exhausting of cans and its importance. (7)
7. Write short notes on (any **three**) : (3×5)
- (a) Spoilage due to chemical changes in canned foods
- (b) Classification of fruits according to pectin content
- (c) Cocoa butter
- (d) Preservation of fruit juices by carbonation