

(This Question Paper contains Two printed pages).

Roll No:

Sr. No. of Question Paper : 2288
Unique Paper Code : 2201203
Name of the Paper : Technology of Fruits, Vegetables and Plantation
Crops
Name of the Course : B.Tech. Food Technology
Semester : II
Duration : 3 Hours
Max Marks : 75 Marks

F-4

Instructions for candidates:

1. Question number 1 is compulsory.
2. Attempt 5 questions in all.
3. All questions carry equal marks.

1. (a) Briefly justify the following: (2 x 5=10)
 - (1) Processing time and temperature differs with the altitude of the place.
 - (2) Winter grown tomatoes are superior in quality.
 - (3) Exhausting is an important step during canning of foods.
 - (4) Black neck is a defect in the bottle of tomato ketchup.
 - (5) Hot break method gives a better quality juice.

(b) Discuss the need of preservation of fresh fruits and vegetables in India. (5)
2. (a) Explain in 2-3 lines: (2 x 5=10)
 - 1) Lacquer
 - 2) Blanching
 - 3) Head space
 - 4) Sherbet
 - 5) Grading and Sorting

(b) Explain the processing of black tea (5)
3. (a) Make the flow chart of guava jelly or orange marmalade highlighting important points. (8)

(b) Write the processing and spice value of black pepper (7)

4. (a) Make the flow chart of lemon cordial. (8)
(b) Discuss fibril theory. (3)
(c) Explain chemical fining agents. (4)
5. Differentiate between: (5 x 3=15)
(a) Scalding and Lye peeling
(b) Metal containers and Glass containers
(c) Syrup and Brine
6. (a) Explain the processing of tomato ketchup. (7)
(b) Discuss the various steps to obtain coffee powder. (8)
7. Write short notes on (any three): (5 x 3=15)
(a) Swelling of cans
(b) Classification of fruits and vegetables according to acidity.
(c) Oleoresins
(d) Flat sour spoilage
(e) Cocoa processing