



QP CODE: 25022233



Reg No :

Name :

M.Sc DEGREE (CSS) SPECIAL REAPPEARANCE EXAMINATION, APRIL 2025

Third Semester

M.Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010303 - TECHNOLOGY OF FRUITS & VEGETABLES

2019 ADMISSION ONWARDS

18DA83EE

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Comment on nutritive value of fruits.
2. What is Heat injury?
3. What are the advantages of artificial ripening?
4. What are Reefer containers?
5. What is ECS?
6. Write a short note on oxygen scavengers.
7. Comment on syruping/brining.
8. Give a short note on nutritional quality of blanched food.
9. Describe the theory of ultra sound technology.
10. Briefly explain edible coating.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Discuss about the major changes that takes place in nutritive value of fruits & vegetables.
12. Discuss about the various cultural operations adopted for controlling post harvest loss in fruits & vegetables.
13. Classify fruits on the basis of growing region, physiology & ripening.





14. Discuss about mechanical harvesting methods.
15. Explain hydro cooling with a schematic diagram of a typical hydrocooler.
16. Explain waxing, its types & specifications.
17. How IQB system is more efficient over others? Explain.
18. Why high intensity pulsed electric field is considered as a minimal processing technology?

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Discuss about the various causes for post harvest losses in fruits & vegetables.
20. Discuss about any 5 methods used to judge maturity indices of fruits.
21. Discuss about various physical treatments used in post harvest treatment of fruits & vegetables.
22. Explain any two minimal processing technologies for fruits and vegetables.

(2×5=10 weightage)

