



QP CODE: 25011009



25011009

Reg No :

Name :

**B.Sc DEGREE (CBCS) SPECIAL REAPPEARANCE EXAMINATIONS, FEBRUARY
2025**

Fifth Semester

B.Sc Food Technology & Quality Assurance

CORE COURSE - FQ5CRT02 - TECHNOLOGY OF FRUITS & VEGETABLES

2022 Admission Only

7FC67B96

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What are flavonoids?
2. Explain tannin as an antinutritional factor.
3. Mention any two chemical changes which affect the stability of nutrients.
4. What is maturity indices and its importance?
5. Describe roller grader.
6. Write on fruit coatings.
7. CAP.
8. What is gas blanching?
9. What is appertizing?
10. What is alcohol test?
11. Differentiate between natural juice and sweetened juice.
12. Write the principle of pickling.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Explain the health benefits of fruits and vegetables.





14. Briefly describe the cultural methods for controlling post harvest losses.
15. Explain chilling injury.
16. What are the changes which occur during the softening of banana?
17. Write a short note on wet cleaning methods.
18. What are the factors affecting storage of fruits and vegetables?
19. Write short notes on slicing/dicing of fruits and vegetables.
20. Explain the processing of tomato sauce.
21. Describe the processing of candy.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. What is post harvest loss? Write the methods to control it.
23. Explain the methods for harvesting fruits and vegetables.
24. Write on different methods of storage. Also mention factors affecting storage.
25. Define peeling. Write a detailed note on different peeling methods for fruits and vegetables.

(2×15=30)

