Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

**End Semester Examination – April/May – 2017**

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| **Code :** | **14FP2008** | **Duration :** | **3hrs** |
| **Sub. Name :** | **FRUIT AND VEGETABLE PROCESSING TECHNOLOGY** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

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| Q. No. | Sub Div. | Questions | Course  Outcome | Marks |
| 1. |  | Enumerate the macro and micronutrients found in fruits and vegetables and mention it health benefits. | CO1 | 20 |
| (OR) | | | | |
| 2. |  | Write the spoilage factors responsible for the heavy loss of fruits and vegetables in detail. | CO1 | 20 |
| 3. |  | Discuss in detail about the processing steps and quality changes occur in fresh cut fruits and Vegetables. | CO1 | 20 |
| (OR) | | | | |
| 4. |  | Summarize the canning operations and storage of canned fruits with a neat flow diagram. | CO2 | 20 |
| 5. |  | Illustrate the production of vegetable pickle with a neat flow chart. | CO2 | 20 |
| (OR) | | | | |
| 6. | a. | Outline the production process of squash with a neat flow diagram. | CO2 | 10 |
|  | b | Write a short note on dehydrated fruit slices. | CO2 | 10 |
| 7. |  | Classify pasteurization methods and discuss about packaged and unpackaged foods. | CO3 | 20 |
| (OR) | | | | |
| 8. | a | Enlist the physical, chemical and biological barriers for micro organisms. | CO3 | 10 |
|  | b. | Discuss the hurdle technology in preservation of fruits and vegetables. | CO3 | 10 |
|  | | **Compulsory**: |  |  |
| 9. |  | State the working principle of spray drier with a diagrammatic representation. | CO3 | 20 |

ALL THE BEST