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 – Nov/Dec – 2017**

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|  |  |  |  |
| **Code :** | **14FP3025** | **Duration :** | **3hrs** |
| **Sub. Name :** | **ADVANCES IN PROCESSING OF HORTICULTURE PRODUCTS** | **Max. marks :** | **100** |

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Describe the post harvest field operations of fruits and vegetables with suitable examples. | CO1 | 15 |
| b. | Enlist the pretreatment methods in preservation of harvested produce. | CO1 | 5 |
| (OR) | | | | |
| 2. |  | Comment on the spoilage factors responsible for the heavy loss of fruits and vegetables in detail. | CO1 | 20 |
|  |  |  |  |  |
| 3. |  | Give a detailed note on minimally processed fruit and vegetable. | CO1 | 20 |
| (OR) | | | | |
| 4. |  | State the working principle of spray drier and mention its advantages. | CO2 | 20 |
|  |  |  |  |  |
| 5. |  | Write short essay on i. Osmotic dehydration ii. Foam mat drying | CO2 | 20 |
| (OR) | | | | |
| 6. |  | Describe the effect of Ohmic heating on preservation of fruits and vegetable products | CO3 | 20 |
|  |  |  |  |  |
| 7. |  | Outline the importance of Microwave heating on preservation of horticulture products. | CO3 | 20 |
| (OR) | | | | |
| 8. |  | Specify the storage types used for fruits and vegetables. | CO3 | 20 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | Summarize the active packaging systems and applications in food. | CO3 | 20 |

ALL THE BEST