



QP CODE: 21000370



21000370

Reg No : .....

Name : .....

**M Sc DEGREE (CSS) EXAMINATION, MARCH 2021**

**Third Semester**

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

**CORE - FQ010303 - TECHNOLOGY OF FRUITS & VEGETABLES**

2019 Admission Onwards

8B8C6B28

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. What do you mean by stability of nutrients in fruits & vegetables?
2. How can be minimized magnitude of Post harvest loss in fruits & vegetables?
3. Harvesting is an important operation in horticultural crop production. Justify
4. What are Reefer containers?
5. List out the factors which affects the rate of precooling
6. List out the advantages and disadvantages of vacuum packaging
7. Write a short note on purpose and objectives of blanching
8. How blanching affects the quality of processed food
9. Give a note on components of high pressure processing systems
10. What is a pulse light system

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight 2 each.*

11. Write a short note on nutritive value of green leafy vegetables





12. Demonstrate the effect of freezing on fruits & vegetables & give a brief note on equipment used for freezing
13. Discuss about the major changes that occur during ripening of fruits & vegetables
14. Classify fruits on the basis of growing region, physiology & ripening
15. Explain waxing, its types & specifications
16. Define storage. Explain factors affecting storage
17. Define peeling. What are the commonly used peeling methods for fruits and vegetables.
18. How ultra sound can act as a food preservation tool.Explain

(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 chemical treatments used in post harvest treatment of fruits & vegetables
22. Describe the following terms in detail (i) edible coatings (ii) multilayer coatings (iii) osmotic membrane coatings

(2×5=10 weightage)

