

B.Tech.

2022

4th Sem.

ROLL NO-

B. TECH FOOD TECHNOLOGY

Semester IV Examination (2022)

Course Code- BFTC-403

Course Title – Post harvest Technology of Fruits and Vegetables

TIME: 3 hours

Max. Marks: 75

Note: 1. It is compulsory to answer all the questions of Section-A.
2. Answer any four questions in Section- B.

Section-A (35 marks)

Q1.

- (a) Differentiate between cordial, squash and nectar (3M)
- (b) Draw a flow chart for preparation of mango pickle. (3M)
- (c) Explain canning procedure (3M)

Q2.

- (a) Give an account of packing house operations for fruits and vegetables. (3M)
- (b) Enlist methods for determination of maturity indices. (3M)
- (c) What is Pre-cooling of fruits and vegetables? Mention its types. (3M)

Q3.

- (a) Distinguish between CAP and MAP. (3M)
- (b) Explain the principle of freeze drying. (3M)
- (c) Differentiate between drying and dehydration. (3M)

Q4. Multiple choice questions:

(8M)

- i. 20% moisture content (w.b.) is equal to _____ moisture content in dry basis
 - a. 10% b. 15% c. 20% d. 25%
- ii. 100 kg of grain is dried from 18% (w.b.) to 13% (w.b.). The amount of water removed is _____.
 - a. 4.8 kg b. 5 kg c. 5.7 kg d. 6.2 kg

P.T.O.