



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION

Roll No.....En.....

B. Tech.
4th Sem.

Paper Title: **Technology of Fruits & Vegetables** Paper Code: **BFTC – 403**
Time allotted: 3Hr. MM: 60

Section A (Answer all the following) **(2*5=10M)**

State the following:

- Q1. FSSAI specifications for Tomato ketchup & puree
- Q2. Enlist the factors to reduce/prevent post-harvest losses.
- Q3. Mention the defects in tomato Ketchup
- Q4. Define TSS and principle of its determination.
- Q5. Difference between jam and jelly

Section B (Answer any five questions) **(5*5=25M)**

- Q6. Discuss Food concentration and its methods.
- Q7. What do you understand by IMF foods. Explain with suitable examples.
- Q8. How CAP and MAP affects the shelf life of fruits & vegetables. Discuss in detail.
- Q9. Provide an insight about Maturity Indices and its application in post harvesting of fruits & vegetables with relevant examples.
- Q10. Discuss Minimal Processing and its importance.
- Q11. Define field heat and its effect on quality of the produce. Explain different precooling methods.
- Q12. State the processing, FSSAI specifications and defects for Jam manufacturing.

Section C (Answer any two questions) **(12.5*2=25M)**

- Q13. Discuss in detail the post-harvest physiological & biochemical changes that occur in fruits & Vegetables.
- Q14. Write in detail about emerging technologies for the processing of fruits & vegetables.
- Q15. Elaborate the method of canning. Also state the defects in canning.
- Q16. Explain the drying phenomena. Discuss different drying methods.

Section A		Section B		Section C	
Q1	CO3, PO2	Q6	CO2, PO3, PO4	Q13.	CO1, PO3, PO4
Q2	CO1, PO3	Q7	CO3, PO2, PO4	Q14.	CO2, PO3, PO4
Q3	CO3, PO2	Q8	CO4, PO3, PO4	Q15.	CO2, PO1
Q4	CO3, PO3, PO4	Q9	CO1, PO2	Q16	CO2, PO1
Q5	CO3, PO2, PO3	Q10	CO5, PO1, PO2		
		Q11	CO3, PO4		
		Q12	CO3, PO4		