

U.G. 3rd Semester Examination-2020**FOOD & NUTRITION****[HONOURS]****Skill Enhancement Course (SEC)****Course Code : F&N-H-SEC-T-1A****(Technology of Fruits and Vegetables)**

Full Marks : 40

Time : 2 Hours

*The figures in the right-hand margin indicate marks.**Candidates are required to give their answers in their own words as far as practicable.*

1. Answer any **five** from the following : $2 \times 5 = 10$
- a) State main nutritional importance of fruits and vegetables.
 - b) What is meant by enzymatic browning?
 - c) State two types of spoilage occur in canned foods.
 - d) What is pectin?
 - e) State two reasons for preserving food.
 - f) State two precautions that should be taken during preparation of squash.
 - g) What should be the amount of solids in fruit juice and squash?

2. Answer any **two** questions : $5 \times 2 = 10$
- a) Classify vegetables according to their nutritive value. Give the nutritive value of any two types. $3 + 2 = 5$
 - b) Describe the role of pectin in preparation of jams and jellies.
 - c) How vegetables and fruits can act as functional foods?
 - d) What is dehydration? What are the principles involved in the removal of moisture from fruits and vegetables? $2 + 3 = 5$
3. Answer any **two** questions : $10 \times 2 = 20$
- a) What is canning? State the general procedure of canning in detail. Discuss critically on nutritive value of canned foods. $2 + 4 + 4 = 10$
 - b) What is intermediate moisture food? Describe the different methods by which fruits and vegetables can be dehydrated. $3 + 7 = 10$
 - c) What is food squashes made up of? What is the general procedure for making squash? How can fruit juices be preserved? What is pickle and name its different types? $2 + 3 + 3 + 2 = 10$
 - d) What is marmalade? State the theory of jelly formation. Give possible reasons for jelly being not set. $2 + 4 + 4 = 10$
-