

U.G. 3rd Semester Examination-2021**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) What is “fruit squash”?
 - b) Why do we need to preserve fruits and vegetables?
 - c) Define “non-enzymatic browning”.
 - d) What is the importance of fruit cell composition and structure in juice manufacture?
 - e) State the differences in jam, jelly and marmalade.
 - f) What should be the amount of solids in fruit juice and squash?
 - g) Name limiting amino acids present in two common green vegetables.

2. Answer any **two** questions: $5 \times 2 = 10$
- a) Give an account of processed vegetable products.
 - b) How do chemicals influence ripening of fruits?
 - c) Discuss about importance of dehydration of vegetables in food processing.
 - d) Classify fruits. What is vegetable puree? $3 + 2 = 5$
3. Answer any **two** questions: $10 \times 2 = 20$
- a) How is fruit juice manufactured by traditional method? Write briefly on the preparation of jelly. Give one cause of jelly failure formation. $5 + 5 = 10$
 - b)
 - i) Name one fruit each which contains the pigments like chlorophyll, carotenoids, anthocyanins and anthoxanthins.
 - ii) What is the effect of canning on the anthocyanin pigment present in fruits?
 - iii) Discuss the importance of polyphenols in fruits. $4 + 2 + 4 = 10$
 - c) “A balanced diet is incomplete without the inclusion of fruits and vegetables”. Justify the statement. 10

[Turn Over]

- d) i) What is the importance of tetra-packaging of fruit juices?
- ii) What is lacquering?
- iii) What is the principle of preservation of vegetables by the method of pickling?
- iv) What are the causes of spoiling of pickled vegetables? $3+2+3+2=10$
