



Date:

Registration number:

ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27
M.Sc. FOOD SCIENCE AND TECHNOLOGY – II SEMESTER
SEMESTER EXAMINATION: APRIL 2022
(Examination conducted in July 2022)
FST2319 – TECHNOLOGY OF FRUITS AND VEGETABLES

Time- 2 ½ hrs

Max Marks-70

This question paper contains **02** printed pages and **four** parts

I. Answer any FIVE of the following

5x3=15

1. Define Minimal Processing.
2. What is the scope of Fruit and Vegetable Industry in India?
3. List the various types of Mechanical Spoilages in Canning.
4. Name the parts of a Coconut with a diagram.
5. What are the advantages of Quick freezing over slow freezing?
6. Define Thawing. Give its significance.
7. What is Adiabatic drying?

II. Answer any FIVE of the following

5x5=25

8. Write notes on the different steps involved in the primary processing of Fruits and Vegetables.
9. What is the Chemical composition in a coconut?
10. Describe the process of Mushroom Cultivation.
11. With a flow chart explain the processing of Candies using a Fruit.
12. Write notes on Dehydro-Freezing.
13. What are the Various Physical and Chemical changes occurring during Freezing and storage?
14. Explain in detail Osmotic Dehydration and Solar drying.

III. Answer any TWO of the following

2x10=20

15. Describe in detail the steps involved in Canning of fruits and vegetables.
16. Elaborate and highlight the steps involved in New Product Development.
17. With a flowchart explain the IQF processing of Green Peas.

IV. Answer the following

1x10 =10

18. If you are the quality control executive of a fruit and vegetable industry. Create a checklist /SOP of things that you will be doing to ensure Safe and Good quality food.