PRN:		Course Code :	U25MM021

B.Sc Medicals Laboratory Technology 000583

End Semester Examination Winter 2024

Fruit and Vegetable Technology

Day and Date: Mon 25 NOV 2024 Max Marks: **50**

Time : 10:30AM To 12:30PM Duration: **02** hrs

Instructions: All questions are compulsory.

			Marks	Bloom's Level	CO
Q.1		**Attempt the following**			
	a)	List out differences between climatic and non climatic fruits.	02	L2	CO1
	b)	Explain advantages in mechanical material handling.	02	L1	CO2
	c)	Draw a flow chart for cordial.	02	L3	CO3
	d)	Explain specification of tomato ketchup and tomato puree.	02	L2	CO4
	e)	Explain principle of tray drying.	02	L3	CO5
Q.2		**Attempt any two from the following**			
	a)	Explain in detail composition of fruits.	05	L2	CO1
	b)	Enumerate the numerous distinctions between fruits and vegetables.	05	L3	CO1
	c)	Discuss in detail classification of fruits.	05	L1	CO1
Q.3		**Attempt any two from the following**			
	a)	Discuss in detail fruits juice processing.	05	L2	CO2
	b)	Discuss material handling of fruit and vegetable processing.	05	L2	CO2
	c)	Write a short note on canning.	05	L1	CO2
Q.4		**Attempt any two from the following**			
	a)	Write down in detailed process of mango jam.	05	L3	CO3
	b)	Describe problems in jelly making.	05	L2	CO3
	c)	Explain the various methods and strategies used to store fruits and vegetables	05	L1	CO5
Q.5		**Attempt any two from the following**			
	a)	Enlist different tomato products. Explain problem in pickle making.	05	L1	CO4
	b)	Discuss steps involve in tomato sauce.	05	L2	CO4
	c)	Explain drying of fruits.	05	L2	CO5

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