

Answer ALL questions choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Explain the factors affecting storage of fruits and vegetables.
Or
(b) Write an essay on spoilage of fruits.
17. (a) Describe the different types of freezing.
Or
(b) Write about methods of food preservation.
18. (a) Explain the methods of extraction of fruit juice.
Or
(b) Describe the methods of preparation of tomato and mixed fruit jam.
19. (a) Explain the methods of dry fruits preparation.
Or
(b) Explain the method of dry fruits preparation.
20. (a) Write an essay about canning.
Or
(b) Explain the procedure for canning of carrot and banana.

Code No. : 11732 E Sub. Code : SSBO 4 A

B.Sc. (CBCS) DEGREE EXAMINATION, APRIL 2019.

Fourth Semester

Botany – Main

Skill Based Subject — PRESERVATION OF FRUITS AND VEGETABLES

(For those who joined in July 2017 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer.

1. Which vitamin is seen more in lemon fruits?
(a) Vitamin A (b) Vitamin B
(c) Vitamin C (d) Vitamin D.
2. The reason for short storage life of the vegetables
(a) high water content
(b) high vitamin content
(c) high carbohydrate content
(d) high protein content.
3. What should be done before drying?
(a) Blanching (b) Salting
(c) Autoclaved (d) All of these.

4. Which one of the following is the ancient method of preservation ?
(a) freezing (b) foam mat drying
(c) osmotic drying (d) fermentation.
5. The composition of the fruit is _____ during preparation and preservation of juice.
(a) altered (b) unaltered
(c) fermented (d) none of these.
6. Which one of the following cannot be used in fruit jam preparation?
(a) sugar (b) can sugar
(c) saccharine (d) jaggery.
7. Ketchup is filled into the bottle at about this temperature.
(a) 18°C (b) 28°C
(c) 48°C (d) 88°C.
8. Which chemical is used as preservative in canning tomato sauce?
(a) sodium chloride
(b) sodium carbonate
(c) sodium benzoate
(d) sodium alginate.
9. Which one includes the canning technology?
(a) peeling (b) sterilization
(c) sealing (d) all of these.
10. Who is regarded as father of canning?
(a) Niholas appert (b) Louis Pasteur
(c) John Hall (d) None of these.

PART B — (5 × 5 = 25 marks)

Answer ALL questions choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Write note on nutritive values of vegetables.
Or
(b) What are the causes for spoilage of vegetables while storing?
12. (a) Write notes on refrigeration technique.
Or
(b) Describe the importance of food preservation.
13. (a) Write about orange juice preparation.
Or
(b) Describe the preparation of pine apple squash.
14. (a) Write about fruit juice preservation.
Or
(b) How is tomato sauce prepared?
15. (a) Write note on canning of mushrooms.
Or
(b) Write about canning of mango.