

**B. Sc. (Food Technology) (First Semester)****Examination, 2017-18**

Paper Second

BSFT - 502

**[Fruits, Vegetables and Plantation Products]**

Time : Three Hours]

[Maximum Marks : 60

**Section — A****(Very Short Answer Type Questions)**

Note : Attempt all questions.

1 each

1. Match the following.

- | A                           | B                                          |
|-----------------------------|--------------------------------------------|
| (i) Squashes                | (a) Sparkling, clear sweetened fruit juice |
| (ii) Cordial                | (b) Bitter                                 |
| (iii) Carbonated beverages  | (c) Rolling                                |
| (iv) Golden Shred marmalade | (d) Fruit juice                            |
| (v) Chill injury            | (e) Thirst quenching nature                |
| (vi) Caffeine               | (f) Theaflavins                            |
| (vii) Black tea             | (g) alkaloid                               |
| (viii) Tea pigment          | (h) Banana                                 |
| (ix) Cocoa butter           | (i) Theobromine                            |
| (x) Cocoa                   | (j) Sharp melting point                    |

2. Fill in the blanks :

1 each

- (i) Roasting of coffee leads to \_\_\_\_\_
- (ii) Chicory is obtained from \_\_\_\_\_
- (iii) Yellow tea is prepared from \_\_\_\_\_
- (iv) Tomato ketchup's TSS should not be less than \_\_\_\_\_
- (v) According to FPO specification, a tomato paste must contain \_\_\_\_\_ % TSS.
- (vi) \_\_\_\_\_ is the pigment found in Turmeric.
- (vii) The deep red pungent powder prepared from ground, derived pods of sweet pepper is \_\_\_\_\_
- (viii) Spice oil can be obtained by \_\_\_\_\_ from spices.
- (ix) \_\_\_\_\_ is called as the king of spices.
- (x) In case of CAP and MAP, the gases which are introduced, monitored, or adjusted are \_\_\_\_\_ and \_\_\_\_\_.

**Section — B**  
**(Short Answer Type Questions)**

3. Differentiate between any five. Each carries 2 marks.  $2 \times 5 = 10$
- (a) Drying and Dehydration
  - (b) MAS and CAS
  - (c) Spice oil and oleoresin
  - (d) Black tea and Green tea
  - (e) Jam and Jelly
  - (f) Still and carbonated beverages
4. Write short notes on any five of the following. Each carries 2 marks.  $2 \times 5 = 10$
- (a) Senescence
  - (b) Canning of fruits
  - (c) Marmalades
  - (d) Decaffeinated coffee
  - (e) Instant coffee
  - (f) Chicory
  - (g) Oolong tea

**Section — C**  
**(Long Answer Type Questions)**

**Note :** Attempt any two questions. Each carries 10 marks.  $10 \times 2 = 20$

- 5. Explain the production and processing of Coffee Cherries by wet and dry methods to obtain coffee beans.
- 6. Explain the manufacturing process for chocolate in detail.
- 7. Briefly describe the Technique used for the preservation of fruits and vegetables.