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MFT-009

Total No. of Questions : 7]

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**POST GRADUATE DIPLOMA IN
FOOD SCIENCE AND TECHNOLOGY (PGDFT)
Term-End Examination
June, 2014**

MFT-009 : FRUIT AND VEGETABLE TECHNOLOGY

Time : 3 Hours]

[Maximum Marks : 70

Note :-Answer any *Five* questions. All questions carry equal marks.

1. Fill in the blanks :

- (a) The fruit production in India is about mMT, whereas vegetable production is about mMT.
- (b) (vegetable) is rich in carbohydrates whereas (vegetable) is rich in protein.
- (c) Most commonly used maturity index for banana is, whereas is used as maturity index of Avocado.
- (d) The optimum storage temperature for tropical fruits is °C and temperature fruit is °C.

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Turn Over

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(2)

- (e) Generally fruits are harvested at stage of maturity, and vegetables are harvested at stage.
- (f) is a climacteric fruit, whereas is a non-climacteric fruit.
- (g) Canning of low pH fruit and vegetables is done at °C, whereas high pH fruits and vegetables are canned at °C.

7x2

2. Write true or false for the following :

- (a) Most of the fruits are stored at room temperature conditions for long term storage.
- (b) Most vegetables are good source of fibre.
- (c) Avocado is rich source of protein.
- (d) Angularity is one of the maturity indices of banana.
- (e) Cold stored potatoes are good for chips making.
- (f) Diced carrots can be stored for about a month at ambient.
- (g) Leafy vegetables are best cooled by vacuum precooling.
- (h) IPC is used for sprout inhibition in potatoes.
- (i) Calcium carbide should not be used for ripening.

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- (j) Pea is generally frozen by cryogenic freezing method.
- (k) Late blight is a disease onions.
- (l) During freezing, a part of water in fruits get frozen.
- (m) Tropical fruits are stored below 0°C.
- (n) Fruit juices are pasteurized at 121°C 14×1

3. Define/describe the following in one or two sentences each :

- (a) Sublimation
- (b) Bitter pit
- (c) Curing
- (d) Marmalade
- (e) Senescence
- (f) IQF
- (g) Case hardening 7×2

4. Differentiate between the following :

- (a) Immersion and cryogenic freezing.
- (b) Room cooling and forced air cooling
- (c) Sun drying and solar drying
- (d) Sterilization and pasteurization 4×3·5

5. Write short note on the following (6–8 sentences) each :

- (a) Health benefits of fruits and vegetables
- (b) Pre-cooling

(4)

(c) Blanching

(d) Aseptic processing

4×3·5

6. Answer the following (8–10 sentences) each :

(a) What are the factors affecting storage life of fruits and vegetables ?

(b) Write usefulness of microwave technology in fruit and vegetable preservation.

(c) Describe various peeling methods used for fruits as vegetables.

(d) Give the process chart for tomato ketchup preparation.

4×3·5

7. Answer the following :

(a) What is the importance of primary processing ? Describe various techniques used in primary processing.

(b) Describe important factors to be considered for marketing mix of fruit product.

2×7

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