

**POST GRADUATE DIPLOMA IN FOOD
SCIENCE AND TECHNOLOGY (PGDFT)**

Term-End Examination

June, 2018

00013

MFT-009 : FRUIT AND VEGETABLE TECHNOLOGY

Time : 3 hours

Maximum Marks : 70

Note : Answer any *five* questions. All questions carry equal marks.

1. (a) Discuss the health benefits of fruits and vegetables. 7
- (b) What is post-harvest management ? How does it benefit producers and consumers ? 7
2. (a) Describe the pre-harvest factors that influence the post-harvest qualities of fruits and vegetables. 7
- (b) Define canning. Explain the effect of thermal processing on the enzymes in fruits and vegetables. 7

3. Define the following :

7×2=14

- (a) Pre-cooling
- (b) Sorting
- (c) Grading
- (d) Dehydrofreezing
- (e) Disinfection
- (f) Water activity
- (g) Transpiration

4. (a) What are various methods of inhibition of sprouting in tuber vegetables ?

7

- (b) Define minimal processing and discuss its advantages. Enlist the factors affecting the quality of minimally processed fruits and vegetables.

5+2=7

5. (a) Draw a flow chart for preparation of IQF peas and discuss the processing steps.

5

- (b) What do you understand by freezing and thawing ?

4

- (c) What is meant by value addition of fruits and vegetables ? How does it contribute to employment generation ?

2+3=5

6. Write short notes on the following
(any **four**): $4 \times 3 \frac{1}{2} = 14$

- (a) Post harvest losses of fruits and vegetables
- (b) Sun drying of fruits
- (c) Maturity index of fruits and vegetables
- (d) Fruit preserve
- (e) Ripening

7. (a) Discuss the components of finance management for a food processing unit. 7
- (b) Describe the factors influencing dehydration of food. 7
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