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FIFTH SEMESTER (CUFYUGP) DEGREE EXAMINATION, NOVEMBER 2026

FOOD TECHNOLOGY

FTL5CJ 302- Technology of Fruits and Vegetables

2024 Admission

Maximum Time: 2 Hours	**Maximum Marks: 70**

Section A

All questions can be answered. Each Question carries 3 marks (Ceiling: 24 Marks)

1	Define blanching. Explain its objectives in fruit and vegetable processing.
2	Differentiate between climacteric and non-climacteric fruits with two examples each.
3	Differentiate between Sorting and Grading of Fruits
4	State the principle and advantages of osmotic dehydration of fruits.
5	What is minimal processing of fruits and vegetables? Mention its advantages.
6	What are all the steps involved in the manufacture of fruit jam.
7	What is the role of pectin, sugar, and acid in jelly preparation.
8	List the different methods of preservation used for fruits and vegetables.
9	What is a Zero Energy Cool Chamber, and explain its importance.
10	State the importance of modified atmosphere packaging (MAP) in extending the shelf life of fresh fruits and vegetables

Section B

All questions can be answered. Each Question carries 6 marks (Ceiling: 36 Marks)

11	Explain the processing technology of tomato products (any one), including the flow chart and critical processing steps.
12	Describe the principles and methods of canning of fruits and vegetables. Explain the importance of each processing step.
13	Discuss the causes of spoilage in processed fruits and vegetables and explain the methods used to prevent spoilage.
14	Explain the processing technology of fruit beverages such as RTS drinks, nectar, and squash. Include FSSAI standards wherever applicable.
15	Describe the process for drying grapes and dates.
16	Explain mushroom processing and its significance.
17	Discuss the packaging requirements for processed fruits and vegetables. Explain different packaging materials and their suitability for various products.
18	Describe CA storage for Fruits and Vegetables. Mention the merits and demerits.

Section C

Answer ANY ONE. Each Question carries 10 marks (1x10=10 Marks)

19	Describe briefly Commercial Fruit Juice and Concentrate Processing with a neat flow diagram.
20	Explain in brief the maturity indices for fruits and vegetables and explain the importance of artificial ripening of fruits.