

B.Sc. 3rd Semester (Honours) Examination, 2022 (CBCS)

Subject : Nutrition

Course : SEC-1

(Technology of Fruits and Vegetables)

Full Marks: 40

Time: 2 Hours

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

1. Answer any five questions of the following:

2×5=10

- (a) What is clarification in food production?
- (b) Define lacquering.
- (c) Mention any two importance of food preservation.
- (d) Write the name of any two chemicals used in storage of fruits.
- (e) Differentiate between jam and jelly.
- (f) What are the different types of syrup?
- (g) Distinguish between drying and mechanical dehydration.
- (h) What do you mean by blanching?

2. Answer any two questions of the following:

5×2=10

- (a) Elaborate your concept on 'Maillard reaction' and 'enzymatic browning'.
- (b) Briefly describe the role of irradiation in fruit and vegetable preservation.
- (c) Briefly discuss about any two methods of drying.
- (d) Define canning. Write down the process of canning.

2½+2½

1+4

3. Answer any two questions of the following:

10×2=20

- (a) Elaborate the chemical changes that occur during storage of fruits and vegetables. Briefly describe the process of tomato sauce preparation with a flow chart.
- (b) Write down the principles of food preservation. Explain the short and long-term method of food preservation with example. What is carbonation in food preservation?
- (c) Describe the process of making fruit juices. How do you preserve fruit juices by carbonation processes?
- (d) Define spoilage. List the causes of spoilage in pickles. Why are salt and sugar added during pickling?

5+5

2+6+2

6+4

2+4+4