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The Assam Royal Global University, Guwahati

Royal School of Biosciences

B.Sc. in Food Technology, 2nd Semester

Semester End Examination, June 2023

Course Title: Fruits and Vegetables Product Technology

Course Code: FTC152C202

Maximum Marks: 70

Time: 3 Hours

Note: Attempt all questions as per instructions given.
The figures in the right-hand margin indicate marks.

Section – A

1. Attempt **all** questions. (Maximum word limit 50) 2 x 8
- Give examples of climatic and non-climatic fruits.
 - Give the classification of fruits based on acid content.
 - Give the differences between jelly and marmalades.
 - Name the equipments used in jam, jelly and marmalades making process.
 - What is chutney? Give the name of some type of chutney
 - Write the differences between thin and thick sauces.
 - What are the types of coffee processing?
 - What are the changes that takes place during withering of tea?

Section – B

2. Attempt **any two** of the following: 6 x 2
- Write about the physiological disorder and mechanism of chilling injury.
 - Write about the harvest and post-harvest handling process.
 - Write short note on the physiology of fruits and the changes during ripening.
3. Attempt **any two** of the following: 7 x 2
- Write on the jam making process along with the flowchart.
 - Write on the equipment and its types used during fruit juice processing.
 - Explain the theory of jelly formation and the effect of sugar and acid on it.
4. Attempt **any two** of the following: 7 x 2
- Explain the pickling process.
 - Explain the action of preservatives in pickling process.
 - Explain the different types of tomato products.
5. Attempt **any two** of the following: 7 x 2
- Write on the preparation of parchment coffee.
 - Explain the different types of tea.
 - Give a short note on cocoa roasting and the changes during roasting of cocoa.