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SECOND YEAR B.Voc (Food Processing Technology)
BVO23101: Post Harvest Management of Fruits and Vegetable
(Semester III)

Program: B.Voc (Food Processing Technology)
Program Specific: B.Voc (Food Processing Technology)
Course Type: Major
Paper:

Credits: 2
Time: 2 Hours
Max. Marks: 30
SET: A

Instructions to the candidate:

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw a well labelled diagram wherever necessary.

SECTION: A

Q1) Answer the following [5 X 1 = 5]

1. Define Fruit.
2. What is Preservation?
3. What do you mean by Asepsis?
4. Define Canning.
5. What is Deaeration?

SECTION: B

Q2) Answer the following (Attempt any 5/7) [5 X 2 = 10]

1. What are the different preservation methods by low temperature?
2. Write down the advantages of glass packaging material for canning.
3. Explain the principles of preservation?
4. Define Jelly and Write down the specification for jelly.
5. Define Nectar and Write down the specification for nectar.
6. Explain Tomato puree and paste.
7. Write down the classification of fruit beverages.

SECTION: C

Q3) Answer the following/Write short notes on following (Attempt any 2/4) [2 X 5 = 10]

1. Explain in details processing of mango pickle.
2. Explain in detail about processing of tomato ketchup.
3. Elaborate on High heat preservation methods.
4. Write a short note on Spoilage of canned food.

SECTION: D

Q4) Answer the following (Attempt any 1/2) [5 X 1 = 5]

1. Define Squash and Explain in details processing of Orange squash.
2. Describe the types of marmalades with processing of jam marmalade.
