

(6 Pages)

Reg. No. :

Code No. : 20383 E Sub. Code : ASBO 42

B.Sc. (CBCS) DEGREE EXAMINATION, APRIL 2023

Fourth Semester

Botany

Skill Based Core — PRESERVATION OF FRUITS
AND VEGETABLES

(For those who joined in July 2020 only)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

- One among the following is a stable food
(a) Milk (b) Fish
(c) Egg (d) Sugar
- Which of the following fruit is the highly nutritious?
(a) Banana (b) Apple
(c) Pomegranate (d) Orange

- Which of the following is the popular home preservative method?
(a) Refrigeration (b) Drying
(c) Canning (d) All the above
- Propyl Gallate is an ———
(a) Antibiotic (b) Antifungal
(c) Antibacterial (d) Antioxidant
- The preservative used in Jam is
(a) Sodium sorbate
(b) Sodium propionate
(c) Sodium benzoate
(d) Sodium di acetate
- is used as colouring agent in squash preparation.
(a) Anthocyanin
(b) Carbondisulphide
(c) Methyl bromide
(d) Hydrocyanic acid

7. Dry fruit preparation can be done with this fruit
(a) Fig (b) Mango
(c) Banana (d) All the above
8. This is not the ingredient of lime pickle
(a) Lemon (b) Mango
(c) Salt (d) Chilli powder
9. Which of the following banana variety is suitable for canning?
(a) Vannan (b) Nendran
(c) Poovan (d) All the above
10. Which of the following vegetables are mixed during the canning of beans?
(a) Peas
(b) Carrot
(c) Both (a) and (b)
(d) None of the above

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PART B — (5 × 5 = 25 marks)

Answer ALL questions choosing either (a) or (b).
Each answer should not exceed 250 words.

11. (a) Describe the factors that affect the storage of fruits.
Or
(b) Expound the microbial spoilage of fruits.
12. (a) Describe the principles of preservation by dehydration.
Or
(b) Write short notes on drying.
13. (a) How is fruit juice prepared from orange?
Or
(b) Expound the jam preparation using tomato.
14. (a) How would you prepare tomato sauce?
Or
(b) Describe the process of drying of mango.

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[P.T.O.]

15. (a) Give an account on canning of banana.

Or

(b) Highlight the importance of canning.

PART C — (5 × 8 = 40 marks)

Answer ALL questions choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Highlight the nutritive value of fruits.

Or

(b) Highlight the nutritive value of vegetables.

17. (a) Explain food preservation by refrigeration and freezing.

Or

(b) What is canning? Give a brief account on canning.

18. (a) What is squash? How is squash prepared from grape?

Or

(b) Write about the guava jelly preparation.

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19. (a) Describe the methods of pickle preparation using mango and lemon.

Or

(b) What is ketchup? Explain the steps involved in the preparation of tomato ketchup.

20. (a) Describe how beans and mushrooms are canned.

Or

(b) Describe the canning methods of tomato and mango.

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