

(6 Pages)

Reg. No. :

Code No. : 20535 E Sub. Code : CSBO 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 2021 onwards)

Time : Three hours Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which of the following microbe is popular for spoilage of fruits and vegetables?
(a) Mesophile (b) Thermophile
(c) Psychrophile (d) All
2. Development of fruit without fertilization is called
(a) Apospory (b) Parthenogenesis
(c) Parthenocarpy (d) Polygamy

3. Packing of fruits and vegetables in airtight container is called _____

- (a) Canning (b) Freezing
(c) Dehydration (d) Refrigeration

4. All the following techniques are household preservation technique except

- (a) Smoking (b) Dehydration
(c) Salting (d) Lyophilisation

5. Concentrate of fruits and vegetable juices

- (a) Favor the growth of *A. niger* and *A. flavus* species
(b) Favour the growth of yeast and acid, sugar tolerant *Leuconostoc* and *Lactobacillus* species
(c) Favor the growth of Saprophytic bacteria
(d) All

6. In most fruit juice the major portion to total soluble solids is

- (a) Salt (b) Sugar
(c) Vitamin (d) Minerals

7. Pickles are prepared by using _____
- (a) Nelli (b) Mango
(c) Lemon (d) All
8. Drying of fruits is a process used to remove _____
- (a) Water (b) Vitamin
(c) Microbes (d) Both (a) and (c)
9. Which of the following microorganism is eliminated in canned foods?
- (a) Mycobacterium tuberculosis
(b) Coxiella burnetii
(c) Clostridium botulinum
(d) Lactobacillus
10. The temperatures used for canning foods ranges from
- (a) 0-20°C
(b) 20-60°C
(c) 60-100°C
(d) 100-121°C

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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) How would you use vegetables as a nutritional enrichment?
- Or
- (b) Examine the factors affecting fruits and vegetables.
12. (a) How fruit juices are preserved?
- Or
- (b) List out the natural preservatives.
13. (a) Discuss about the preparation of Jam.
- Or
- (b) Give a short note on Jellies.
14. (a) Discuss about drying methods.
- Or
- (b) Explain the methods of preparation tomato ketchup.

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15. (a) List out the significance canning.

Or

(b) How do you prepared canned mushroom?

PART C — (5 × 8 = 40 marks)

Answer ALL questions choosing either (a) or (b).
Each answer should not exceed 600 words.

16. (a) What are fruits? Explain its nutritive values.

Or

(b) Describe the spoilage of vegetables.

17. (a) Explain the role of chemical preservatives in fruit and vegetables preservation.

Or

(b) Describe the importance of preservation.

18. (a) Describe the use of different enzymes in fruit juice manufacture.

Or

(b) How do you prepare squashes of popular fruits?

19. (a) What is pickling? How do you make pickles from vegetables available in your area?

Or

(b) Write an essay on preparation of chutney.

20. (a) Write an essay on canning of mango and its products.

Or

(b) Explain the canning recipes of cucumbers.