

(6 pages)

Reg. No. : _____

Code No. : 30383 E Sub. Code : ASBO 42

B.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 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 :

1. "Keeping out microorganisms" means
- (a) Asepsis (b) Fermentation
(c) Exhausting (d) All the above

6. _____ is used as jelling agent in jelly preparation.

- (a) Pectin (b) Agar
(c) Maize flour (d) Gelatin

7. _____ Mango is suitable for chutney preparation.

- (a) Unripened (b) Ripened
(c) Semi ripened (d) All the above

8. Raisins are dried

- (a) Mango (b) Banana
(c) Grape (d) Fig

9. Which of the following carrot variety is suitable for canning?

- (a) Yellow (b) Orange
(c) White (d) None of these

10. In which country edible mushrooms are canned largely

- (a) India (b) Germany
(c) America (d) Holland

2. Which of the following leafy vegetable is the highly nutritious?

- (a) Fenugreek leaves
(b) Drumstick leaves
(c) Agathi leaves
(d) All the above

3. Citric acid is an _____.

- (a) Antifungal (b) Antibiotic
(c) Antioxidant (d) Anti bacterial

4. Which of the following is the popular home preservative method?

- (a) Drying (b) Refrigeration
(c) Canning (d) All the above

5. The common preservative used in squash preparation is

- (a) Sodium benzoate
(b) Potassium benzoate
(c) Potassium metabisulphite
(d) Sodium chloride

Page 2 Code No. : 30383 E

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

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

Or

(b) How are fruits spoiled by enzymes?

12. (a) Write the basic principles involved in Freezing.

Or

(b) Enumerate the role of Benzoic acid in food preservation.

13. (a) How is squash prepared from grape?

Or

(b) How would you prepare jelly from Guava?

14. (a) Write the ingredients and method of preparation of mango chutney.

Or

(b) Describe the methods of pickle preparation using Garlic.

Page 3 Code No. : 30383 E

Page 4 Code No. : 30383 E

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15. (a) Highlight the importance of canning.

Or

(b) Write short notes on canning of mushrooms.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Write the factors affecting the storage of vegetables.

Or

(b) Discuss about the microbial spoilage of fruits.

17. (a) Describe Food preservation by Refrigeration.

Or

(b) Discuss the role of different chemical preservatives used in food preservation.

18. (a) Explain the method of Jam preparation using mixed fruits.

Or

(b) Describe the method of preparation of orange juice.

Page 5 Code No. : 30383 E

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

Or

(b) Give a detailed account on drying of fruits.

20. (a) Describe beans and carrot are canned.

Or

(b) Describe the canning methods of Banana and Mango.

Page 6 Code No. : 30383 E