

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) Describe the nutritive value of fruits.

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

Or

- (b) Describe how are fruits preserved through dehydration.

18. (a) Write the steps involved in the preparation of mixed fruit jam.

Or

- (b) Describe the methods of orange juice preparation.

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

Or

- (b) List out the ingredients for lime pickle and explain the method of preparation.

20. (a) Describe the preservation of carrot by canning.

Or

- (b) Describe the canning procedure of mango and Beans.

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

Fourth Semester

Botany – Main

Skill Based Core – PRESERVATION OF FRUITS AND
VEGETABLES – I

(For those who joined in July 2021 – 2022)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Exposing the vegetables to live steam for few minutes is called
(a) Brining (b) Bleaching
(c) Boiling (d) Blanching
2. Mold rot of fruits is caused by
(a) Bacteria (b) Fungi
(c) Viruses (d) Mycoplasmas



3. Temperature usually recommended for frozen food is
 (a) 10°C (b) 5°C
 (c) 18°C (d) 23°C
4. Traditional system of food preservation includes
 (a) Drying (b) Dehydration
 (c) Refrigeration (d) All the above
5. The fruit most commonly used in jelly preparation is
 (a) Banana (b) Orange
 (c) Guava (d) Papaya
6. The preservative used in jam is
 (a) Sodium sorbate
 (b) Sodium di acetate
 (c) Sodium propionate
 (d) Sodium benzoate
7. _____ mango is suitable for chutney preparation.
 (a) Unripened (b) Ripened
 (c) Semi-ripened (d) All the above
8. _____ oil is best suited for pickle preparation.
 (a) Castor (b) Mustard
 (c) Coconut (d) Groundnut
9. Exhausting the cans by vacuum is practiced in
 (a) Glass containers (b) Tin containers
 (c) Paper containers (d) Plastic containers

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10. Canning technique includes
 (a) Sterilization (b) Peeling
 (c) Sealing (d) All the above

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 nutritive value of green leafy vegetables.
 Or
 (b) Write about spoilage of fruits.
12. (a) Give an account on chemical preservatives.
 Or
 (b) Explain the principle of preservation by drying.
13. (a) How is jelly prepared from Guava?
 Or
 (b) Write the recipe for the preparation of grape squash.
14. (a) How will you prepare mango chutney?
 Or
 (b) Write the ingredients and method of tomato sauce preparation.
15. (a) Highlight the importance of canning.
 Or
 (b) Describe the canning of mushrooms.

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