B.Voc Even Semester Examination, 2025

FOOD PROCESSING

Course No.: BVAF-401
(Fruits and Vegetable Processing Technology)

Full Marks: 70
Pass Marks: 28

Time: 3 hours

Note: 1. Attempt any one question from each unit.
2. Begin each answer in a new page
3. Answer parts of a question at a place
4. Assume reasonable data wherever required
5. The figures in the right margin indicate full marks for the question

UNIT-I

1. Define fruits and vegetables. Classify them based on botanical and horticultural criteria. Explain their nutritional importance. 4+5+5=14

2. a) Explain the factors that effects in the preparation of product from fruits and vegetables. 7

   b) Write short note on-

   I. Grinding

   II. Packaging

   III. Preserving and canning

   IV. Freezing and drying

V. Pasteurization

VI. Sterilization

VII. Pontification 7

UNIT-II

3. Describe the methods of thermal processing used in fruit and vegetable preservation. 14

4. What is dehydration? Explain the principles, methods, and advantages of drying fruits and vegetables. 4+10=14

UNIT-III

5. Describe the process of making jam and jelly. Mention the role of pectin, acid, and sugar in gel formation. 5+9=14

6. What is pickling? Describe different types of pickles and their preservation mechanisms. 4+10=14

UNIT-IV

7. Discuss the importance and types of packaging materials used for fruits and vegetables. 14

8. Describe the methods of cold storage and controlled atmosphere storage for fruits and vegetables. 14

UNIT-V

9. What are the common spoilage microorganisms in fruits and vegetables? How can they be controlled? 14

10. Explain the role of FSSAI and HACCP in ensuring quality and safety in fruit and vegetable processing. 14

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