

(6 Pages)

Reg. No. :

Code No. : 10742 E Sub. Code : ASBO 42

B.Sc. (CBCS) DEGREE EXAMINATION, APRIL 2022

Fourth Semester

Botany

Skill Based Subject — PRESERVATION OF FRUITS
AND VEGETABLES

(For those who joined in July 2020 onwards)

Time : Three hours Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which among the following is called energy yielding food?
(a) Carbohydrates (b) Proteins
(c) Fats (d) Vitamins
2. At least half of our diet should contain
(a) Fruits and milk
(b) Meat and fish
(c) Grains and vegetables
(d) Chicken and egg

3. Sterilization by gamma rays is called
(a) Refrigeration (b) Radiation
(c) Dehydration (d) Lyophilization
4. The method of reservation in which rapid freezing followed by dehydration under vacuum is called
(a) Lyophilization (b) Sterilization
(c) Cold dehydration (d) Cryopreservation
5. Identify the suitable fruit meant for juice preparation
(a) Orange (b) Grape
(c) Pineapple (d) Jack fruit
6. Normally squashes are prepared from
(a) Guava (b) Lemon
(c) Mango (d) Pineapple
7. Pickles are prepared by
(a) Sugar and chilly powder
(b) Salt only
(c) Salt and chilly powder
(d) Sugar only

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8. Banana can be best preserved by
(a) Lyophilization (b) Refrigeration
(c) Open drying (d) Freezing
9. Canning is normally done using
(a) Wax coated sheets (b) Tins
(c) Plastic cans (d) Polythene sheets
10. Aluminium cans are not suitable for the preservation of
(a) Un ripened fruits (b) Aloholic beverages
(c) Fish (d) Vegetables

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) Bring out the nutritive value of vegetables.
- Or
- (b) List down the insects responsible for the spoilage of fruits.

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12. (a) Explain freezing.
- Or
- (b) Describe the process of drying.
13. (a) How will you prepare squash from grapes?
- Or
- (b) Describe the preparation of jellies from guava.
14. (a) List down the ingredients of Chutney.
- Or
- (b) How will you prepare sauce?
15. (a) Describe the different kinds of materials used in canning.
- Or
- (b) How will you preserve the carrot by canning?

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PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Analyse the factors that affect the storage of vegetables.

Or

- (b) Discuss, in detail, the microbial spoilage of fruits.

17. (a) Write an essay on chemical preservation.

Or

- (b) Explain the canning and drying of fruits and vegetables.

18. (a) How will you prepare the squash from grape?

Or

- (b) What is meant by mixed fruit? How will you prepare it?

19. (a) How will you prepare pickle from garlic?

Or

- (b) Write an essay on the preparation of ketchup from tomato.

20. (a) Explain the strategy adopted for the preservation of bean.

Or

- (b) Critically examine the preservation of mushroom.
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