ASSIGNMENT SET - II

Department of Nutrition

Mugberia Gangadhar Mahavidyalaya

Subject- B.Voc. in Food Processing

Semester-III

Paper Code: BVFPS303T

[FRUITS AND VEGETABLE PROCESSING TECHNOLOGY]

Answer all the questions

Unit-1

1. What is pre-cooling, and how does it help in preserving the quality of fruits and vegetables?(5)
2. What is the concept of evaporative cooling, and how can it be applied to transportation and storage of fruits and vegetables?(4)
3. What are the optimal conditions required for transportation and storage of fruits and vegetables to maintain their quality?(2)

Unit-2

1. What are the best practices for ensuring the quality and safety of dried fruits and vegetables during processing and storage? (3)

2. What are the key quality parameters to consider when evaluating the quality of dehydrated fruits and vegetables?
3. How does tray drying compare to other dehydration methods in terms of product quality and energy efficiency?
4. What are the physical and chemical changes that occur in fruits and vegetables during the drying process, and how do these changes affect the final product's quality?
5. Can you explain the technology and equipment used for drying nuts, and how does it differ from drying fruits and vegetables?

Unit -3

1. How can spoilage in canned foods be detected and controlled? (5)
2. What are the methods used for detecting spoilage in canned foods? (5)
3. How can spoilage in canned foods be prevented or minimized? (5)

Unit-4

1. What are the challenges and considerations involved in processing cut fruits and vegetables to maintain their quality and shelf life?(5)
2. How are fruit toffees produced, and what are the key ingredients and methods used in their manufacturing process? (10)

Unit -5

1. What are the applications and benefits of ozone in fruits and vegetable processing, and how does it contribute to extended shelf life and safety?(5)

2. How is ultrasound used in the processing of fruits and vegetables, and what are the effects and advantages of ultrasound technology in food preservation?(4+4)

END