

**ASSIGNMENT SET - III**

**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 are the techniques used for pre-packaging fresh fruits and vegetables?(3)
2. What storage techniques are commonly used for preserving the freshness of fruits and vegetables?(3)
3. What are the primary processing steps involved in handling fruits and vegetables, such as grading, sorting, cleaning, washing, peeling, slicing, and blanching?(5)

**Unit-2**

1. What are the different dehydration techniques used for fruits and vegetables, such as tray drying, vacuum drying, foam mat drying,

- fluidized bed drying, spray drying, freeze drying, microwave drying, heat pump drying, and osmotic dehydration?(10)
2. How does tray drying work, and what are its advantages and limitations in the dehydration of fruits and vegetables? (2)
  3. What is vacuum drying, and how is it applied to remove moisture from fruits and vegetables? (2)
  4. How does foam mat drying differ from other dehydration methods, and what are its benefits in preserving the quality of fruits and vegetables? (3)
  5. What is fluidized bed drying, and how is it used for efficient dehydration of fruits and vegetables? (2)

### **Unit -3**

1. Are there any emerging technologies or advancements in thermal processing methods that enhance food preservation and quality?(5)
2. What are the best practices for ensuring the quality and shelf life of thermally processed foods?(5)
3. How can manufacturers optimize thermal processing techniques to minimize energy consumption and environmental impact?(5)

### **Unit-4**

1. What is the process involved in the production of fruit juice concentrates and powders, and how are they used in various food and beverage applications?(5)

2. How are tomato products like sauce and ketchup manufactured, and what are the key ingredients and processing steps involved?(10)

### **Unit -5**

1. What are the essential equipments used in fermentation processes for fruits and vegetables?(2)
2. How are pickles made through fermentation, and what are the key ingredients and steps involved in the pickling process?(10)
3. What is the role of vinegar in food preservation, and how is it produced from fruits or other fermentation sources?(5)

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