Total No. of Questions: 08

M.Tech. (Food Technology) (2018 Batch) (Sem.-1) ADVANCES IN POST-HARVEST TECHNOLOGY OF FRUITS AND VEGETABLE

Subject Code: MTFT-514-18

M.Code: 75601

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 1. Attempt any FIVE questions out of EIGHT questions.
- 2. Each question carries TWELVE marks.
- 1. a) Define Fruits and Vegetables. Give the detail of classification of fruits.
 - b) Discuss briefly the methods involved in hindering the growth of microorganism.
- 2. a) What are the various causes for heavy losses in fruits and vegetables? Write brief on the general methods of preservation of whole fruits and vegetables.
 - b) Discuss various maturity indices for the various fruits.
- 3. a) Define Cleaning. Name the different dry and wet cleaning methods. Give detail of spray drum washing techniques.
 - b) Give the importance of sorting and grading in fruits and vegetables. Write detail on the fixed aperture sorting techniques.
- 4. a) Write brief on the size and color grading of fruits and vegetables.
 - b) Write brief on the magnetic and electrostatic separator of fruits and vegetables.
- 5. Define Physiology. Discuss the various physiological stages occur in the life of fruits and vegetables.

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- 6. a) Discuss the various steps involved in the modified atmosphere packaging of Fruits.
 - b) Discuss edible coating of fruits. Discuss the various properties of material used for edible coating of fruits.
- 7. Discuss in detail of various physical and chemical treatment to control post harvest diseases of fruits and vegetables.
- 8. What are the different factors consider while packaging of fresh fruits? Discuss in detail of various material used for packaging of fresh fruits.

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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