MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION

B.Sc.(Hons.) Horticulture

Semester	: VI (New)	Term	: Second	Academic Year	: 2022-23
Course No.	: H/PHT 363	Title	: Processing of Horticultural Crops		
Credits	: 3 (1+2)				
Day & Date	: Thursday, 06.07.2023	Time	: 14:00 to 16:00 hrs.	Total Marks	: 40

Note :
1. Solve **ANY EIGHT** questions from **SECTION 'A'.**
2. All questions from **SECTION 'B'** are compulsory.
3. All questions carry equal marks.
4. Draw neat diagram wherever necessary.

SECTION 'A'

Q.1 Discuss in brief scope and importance for preservation of fruits and vegetables in India.

Q.2 Write in short steps involved in canning of fruits.

Q.3 Write in detail the points to be considered for site selection in establishment of processing unit for horticultural crops.

Q.4 Discuss the general procedure for preparation of Lime cordial.

Q.5 Write in short principles of preservation. Explain temporary preservation.

Q.6 Write the procedure for preparation of Jam.

Q.7 Enlist different value added products of Coconut. Explain the procedure for preparation of one of them.

Q.8 Give the flow sheet for preparation of Jelly.

Q.9 Write in short about the steps involved in preparation of Candy.

Q.10 Write in brief procedure for preparation of Chocolate from Cocoa beans.

SECTION 'B'

Q.11 Spell-out the following abbreviation:

1) HACCP 2) FSSAI 3) GMP 4) KMS

Q.12 Fill in the blanks:

1) The main preservative used to preserve Tomato Ketchup is _____.
2) The cheapest method of preservation is _____.
3) Treatment of fruit and vegetables with boiling water or steam for short periods followed by immediate cooling prior to canning, is called as_____.
4) Wine prepared from Cashew apple is called _____.

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