MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION
B.Sc.(Hons.) Horticulture

Semester	: VI (New)	Term	: Second	Academic Year	: 2023-24
Course No.	: H/PHT 363	Title	: Processing of Horticultural Crops		
Credits	: 3 (1+2)				
Day & Date	: Monday, 22.04.2024	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 Write in detail the importance and scope of fruit and vegetable preservation industry in India.

Q.2 Give in detail the guidelines for the selection of site for fruit and vegetable processing unit.

Q.3 Explain the procedure for preparation of syrup.

Q.4 Describe in brief the factors responsible for spoilage of processed products.

Q.5 Explain the procedure for preparation of tomato ketchup along with its FPO specifications.

Q.6 Differentiate between Jam and Jelly.

Q.7 Write short notes on (Any Two):

a) Jelmeter test

b) Canning

c) Fermented beverages

Q.8 Write in short the steps involved in processing of cashew nut.

Q.9 Enlist the different methods of preservation and explain in detail about preservation by drying.

Q.10 Write in brief the steps involved in processing of dehydrated mushroom.

SECTION 'B'

Q.11 Define the following terms:

1) Lacquering

2) Canning

3) Cordial

4) Blanching

Q.12 Fill in the blanks:

1) _____ instrument is used for pectin test.

2) Preventing the entry of microorganisms is called as_____.

3) Decomposition of carbohydrate by microorganisms or enzymes is called as _____.

4) Solution of salt in water is called as _____.

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