

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION

B.Sc.(Hons.) Horticulture

[Fifth Deans' Committee Recommended Syllabus]

Semester	: VI	Term	: Second	Academic Year	: 2024-25
Course No.	: H/PHT 363	Title	: Processing of Horticultural Crops		
Credits	: 3(1+2)	Time	: 14:00 to 16:00 hrs.	Total Marks	: 40
Day & Date	: Wednesday, 16.04.2025				

- 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 Describe the procedure for preparation of tomato ketchup.
- Q.3 Discuss in brief the spoilage occurring in canned products due to physical and chemical changes.
- Q.4 Give flow-sheet for preparation of guava jelly.
- Q.5 Write short notes on (Any Two):
- a) Food Safety and Standards Act, 2006
 - b) Fruit preserves
 - c) Mushroom processing
- Q.6 Give flow-sheet for preparation of cider.
- Q.7 Write in detail the steps involved in processing of tea.
- Q.8 Differentiate between Jam and Marmalade.
- Q.9 Write in short about the unit operations carried out in food processing.
- Q.10 Write the principles of food preservation and explain temporary methods of food preservation in brief.

SECTION 'B'

- Q.11 Define the following terms:
- 1) Dehydration
 - 2) Carbonation
 - 3) Chemical preservative
 - 4) Canning
- Q.12 State True or False:
- 1) 1-2 % of salt acts as a preservative in pickle.
 - 2) Sodium benzoate is effective against yeast.
 - 3) Sugar is a class-I preservative.
 - 4) Squash is a fermented beverage.

