

Name. _____		Printed Pages:01		
Student Admn. No.: _____				
School of Biomedical Sciences Summer Term Examination – July - August 2024 [Programme: B.Sc. Clinical Research] [Semester: IV] [Batch:2023-24]				
Course Title: Production Technology for Vegetable and Spices		Max Marks: 100		
Course Code: Q1UC404B		Time: 3 Hrs.		
Instructions:	1. All questions are compulsory. 2. Assume missing data suitably, if any.			
		K Level	COs	Marks
SECTION-A (15 Marks)		5 Marks each		
1.	Explain Importance of vegetables in National economy.	K2	CO1	5
2.	Explain Vegetable-forcing and Growth habit of Tomato.	K2	CO2	5
3.	Illustrate different stages of maturity/Harvesting in Tomato.	K3	CO3	5
SECTION-B (40 Marks)		10 Marks each		
4.	Examine lacquering and types of lacquers used in canning.	K3		10
5.	Examine FPO and FPO specification (TSS and % of fruit juice) for fruit beverages.	K3	CO2	10
6.	Discuss Harvesting and processing of turmeric.	K2	CO5	10
7.	Examine Fruit juice concentrates and Methods of fruit juice concentration.	K2	CO4	10
SECTION-C (45 Marks)		15 Marks each		
8.	Discuss Preparation of Fruit Juice.	K3	CO3	15
9.	Discuss drumstick in the following heads: introduction - importance –varieties-climate and soil-propagation-manuring- irrigation-intercultivation- harvesting- yield.	K4	CO5	15
10	Discuss Types of Packaging Materials used for fruit beverages.	K5	CO6	15