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Daffodil International University

Department of Nutrition and Food Engineering
Faculty of Health and Life Sciences
B.Sc. in Nutrition and Food Engineering
Midterm Examination Summer 2026

Course Code: 0812-2103
Level and Term: L-2, T-1
Time: 1 hour 30 minutes
Section: 252 All
Course Title: Technology of Fruits and Vegetables
Course Teacher Initials: DSA, DFC
Total Marks: 25

"Maintaining the order of the questions is highly appreciated"

			Marks
1	(a) List the types of flavors.	[CLO1,PLO1,C1]	1
	(b) Why are fruit crops important to the economy?	[CLO1,PLO1,C1]	2
	(c) Compare climacteric and non-climacteric fruits with suitable examples.	[CLO1,PLO1,C2]	2
2	(a) Why do green-colored vegetables change to olive green during cooking?	[CLO1,PLO1,C2]	1
	(b) Mention three steps involved in banana softening during ripening	[CLO1,PLO1,C1]	2
	(c) How can cooking loss be minimized during cooking?	[CLO1,PLO1,C3]	2
3	(a) Write down the medium of hydrocooling and force air cooling with example.	CLO2,PLO4,C3]	1
	(b) Why is pre-cooling needed after harvesting living organs?	[CLO2,PLO4,C2]	2
	(c) List the benefits of sorting and grading of fruits and vegetables after harvest.	[CLO2,PLO4,C4]	2
4	(a) Apply appropriate storage principles to extend the shelf life of fruits.	[CLO2, PLO4,C3]	2
	(b) How does modified atmospheric packaging work for storage of fresh produce?	[CLO2, PLO4,C3]	3
5	(a) Write down the principal of Zero Energy Cool Chamber for fresh fruits and vegetables.	[CLO2, PLO4,C3]	2
	(b) Differentiate between vacuum storage and hypobaric storage?	[CLO2,PLO4,C4]	3