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Daffodil International University

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Department of Nutrition and Food Engineering
Faculty of Health and Life Sciences
BSc. in Nutrition and Food Engineering
Final Examination Spring 2025

Course Code: 0812-2103/ NFE 233 **Course Title:** Technology of Fruits and Vegetable
Level and Term: *L-1,T-2* **Section: 241 (all), A** **Course Teacher Initials: MAR, DSA, SR**
Time: *2 hours* **Total Marks: 40**

Splitting any answer is strictly prohibited

			Marks
1	a) How does freezing preserve fruits?	[CLO3,PLO1,C1]	2
	b) Summarize the process of preserve cabbage by light salting.	[CLO3,PLO1,C2]	3
	c) Identify the main mechanisms by which salt acts as a preservative.	[CLO3,PLO1,C3]	3
2	a) Analyze the purpose of adding sugar syrup in canning of fruits.	[CLO3,PLO1,C4]	3
	b) Design a safe and effective canning process that includes the exhausting step before sealing. Justify the importance of this step, describe how it should be performed, and predict the potential consequences if it is not done correctly.	[CLO3,PLO1,C6]	5
3	a) Classify chemical preservative.	[CLO3,PLO1,C2]	2
	b) Explain any four main purposes for adding food additive during preservation.	[CLO3,PLO1,C1]	3
	c) Compare the advantages and disadvantages of Benzoic acid as preservative	[CLO3,PLO1,C4]	3
4	a) Compare between jam , jelly and marmalade.	[CLO4,PLO5,C5]	3
	b) Construct a follow diagram for making jelly from guava.	[CLO4,PLO5,C3]	3
	c) Identify the effective conditions of sun drying.	[CLO4,PLO5,C5]	2
5	a) Analyze the juice extraction process using a basket press and illustrate the process with a labeled diagram.	[CLO4,PLO5,C4]	4
	b) Construct a flow diagram for making mango squash.	[CLO4,PLO5,C3]	4

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