

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2018
(Third Semester)

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS**

FOOD PROCESSING

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Mention any four by products of rice.
- 2 What is meant by puffed rice?
- 3 Write the role of aspirator in wheat milling.
- 4 List out the by-products of wheat.
- 5 Define decortication.
- 6 What is called as tempah?
- 7 How fish is cured?
- 8 List the types of algae.
- 9 What is meant by cloudy tea?
- 10 Give any two functions of beverages?

SECTION - B (25 Marks!)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Write the advantages of parboiling.
OR
b Write short account on noodles and pasta.
- 12 a Differentiate fortification and enrichment with suitable example.
OR
b Explain the role of wheat in baked products.
- 13 a Elaborate the traditional method of dhal milling.
OR
b Explain the manufacture and processing of soyprotein Isolate.
- 14 a ' Enumerate on fish protein concentrate.
OR
b Write short note on processing of algae.
- 15 a Explain the composition of coffee.
OR
b Outline the steps in tea processing.

SECTION - C (30 Marks!)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Explain the processing of any two millets.
- 17 Discuss the technology of wheat milling.
- 18 Explain about methods of oil extraction.
- 19 Elaborate on cultivation, harvesting and processing of mushroom.
- 20 Examine the steps involved in sugar processing.