

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION MAY 2017
(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 Define parboiling.
- 2 State Macroni.
- 3 What is meant by fortification?
- 4 Mention any four baked products in daily use.
- 5 What is hydrogenation?
- 6 What do you mean by peanut butter?
- 7 Give the salient features of fish oil.
- 8 Write the types of edible mushroom.
- 9 Explain the importance of roasting in coffee processing.
- 10 Define instant tea.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write short notes on by products of rice milling and their utilization.
OR
b * Write the advantages of parboiling process.
- 12 a . Elaborate the methods of conditioning.
OR
b • Explain the procedure for the preparation of honey cake.
- 13 a Write about the improved method of pulse processing.
OR
b Outline the processing of Soya bean.
- 14 a Explain briefly about fish protein concentrate in the diet of undernourished.
OR
b Outline the mushroom cultivation and processing.
- 15 a Describe the extraction and refining process of sugar crystals.
OR
b Write short account on cocoa processing.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Elaborate any four manufacturing process a break fast cereals.
- 17 Give a detailed answer on wheat milling.
- 18 Explain the methods of oil extraction from plant and animal fat.
- 19 Describe algae in terms of cultivation, harvesting, processing and nutritional significance.
- 20 Give a detailed answer on tea processing.