

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2017  
(Third Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

**EXTRUDED AND CONVENIENCE FOODS**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10x2 = 20)

- 1 List any two limitations of twin-screw extruders,
- 2 What is the use of deep-flighted screw?
- 3 What is WSI?
- 4 Define encapsulation.
- 5 Give any two reasons for the popularity of extruded products.
- 6 What do you mean by rheology?
- 7 Define convenience foods.
- 8 Give any four examples for convenience foods.
- 9 What is retort?
- 10 What are extruded pellets?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Examine the typical processes used in extrusion.  
OR  
b Analyse the advantages and disadvantages of extrusion.
- 12 a Write a note on expanded snacks.  
OR  
b How do you prepare vermicelli?
- 13 a How do you determine swelling index and hydration index?  
OR  
b Explain the quality parameters of the extruded products.
- 14 a Discuss the need for convenience foods.  
OR  
b Describe the challenges of introducing convenience foods in the modern era.
- 15 a Write about puffed cereals.  
OR  
b Explain about ready to eat and ready to use products.

**SECTION - C (30 Marks!)**

Answer any **THREE** Questions

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

- 16 Explain the components of extruder.
- 17 Enumerate the principle involved in extruded products.
- 18 Describe the quality control tests for extruded products.
- 19 Analyse the advantages and disadvantages of convenience foods.
- 20 Describe the quality and standards of any two convenience food products.