

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 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 Give any four by-products of rice milling.
- 2 What is puffed rice?
- 3 Differentiate batter and dough.
- 4 Give two properties wheat protein.
- 5 Outline the traditional method for dhal milling.
- 6 What is meant by protein isolate?
- 7 State the importance of fish oil.
- 8 Give the types of edible mushroom.
- 9 Write the chemical constituents of coffee.
- 10 Define herbal tea.

SECTION - B (25 Marks!)

Answer ALL Questions

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

- 11 a Write the advantages of parboiled rice.
OR
b Give the procedure for the preparation of noodles.
- 12 a - Differentiate fortification and enrichment.
OR
b Write short notes on baked products.
- 13 a Explain the improved method of pulse processing.
OR
b ■ Enumerate soya bean processing in brief.
- 14 a Write the types of algae and its nutritional significance.
OR
b Write the importance of fish protein concentrate.
- 15 a Outline the cocoa processing in brief.
OR
b Differentiate instant coffee and decaffeinated coffee.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Give a detailed answer on manufacture of breakfast cereals.
- 17 Elaborate wheat milling in detail.
- 18 Explain oil in terms of extraction, refining and hydrogenation.
- 19 Describe about mushroom from cultivation to processing.
- 20 Explain sugar processing and tea processing according to recent trends.

Z-Z-Z

END