

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2024  
(Third Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD PROCESSING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 Name the component removes the silver skin and bran layer from the brown rice.  
(i) Parboiling (ii) Milling  
(iii) Whitening (iv) Gouging
- 2 Which is considered as next step of milling process?  
(i) Tempering (ii) Drying  
(iii) Steeping (iv) Grading
- 3 Separating the meal from oil solvent called -----  
(i) Miscella (ii) Bleaching  
(iii) Deodorization (iv) Kernals
- 4 The ideal temperature of chilled fish is -----  
(i) 0<sup>0</sup> to -2<sup>0</sup>C (ii) 0<sup>0</sup> to -3<sup>0</sup>C  
(iii) 0<sup>0</sup> to -4<sup>0</sup>C (iv) 0<sup>0</sup> to -5<sup>0</sup>C
- 5 ----- present in tea have antioxidant property.  
(i) Caffeine (ii) Chicory  
(iii) Poly phenols (iv) Vanilla

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Narrate the manufacturing process of macaroni.  
OR  
b Outline the processing steps of parboiled rice.
- 7 a Explain the methods of conditioning of wheat.  
OR  
b State the wheat milling process of reduction system.
- 8 a Summarize hydrogenation processing of oil.  
OR  
b Explain cold pressing.
- 9 a Describe the common types of algae used as protein source.  
OR  
b Narrate the processing pattern of fish protein concentrate.
- 10 a Outline the chemical constituents present in coffee.  
OR  
b Explain the fortification process of sugar and salt.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Discuss the processing process of ragi.  
OR  
b Examine the manufacturing process of noodles.
- 12 a Differentiate between break system and scratch system of milling of wheat.  
OR  
b Analyse the by – products of milling of wheat.
- 13 a Enumerate the improved method of pulse processing.  
OR  
b Examine the utilization of defatted oil seeds.
- 14 a Analyse the cultivation, harvesting and processing of algae.  
OR  
b Outline the processing of fish oil.
- 15 a Elucidate the application of cold plasma in processing foods.  
OR  
b Differentiate between plain and milk chocolate.

Z-Z-Z

END