

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2024  
(Fifth Semester)

Branch – FOOD PROCESSING TECHNOLOGY

**PLANTATION CROP PROCESSING**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which process is used to remove caffeine from coffee?  
(i) Roasting (ii) Decaffeination  
(iii) Fermentation (iv) Grinding
- 2 Which part of the coconut is primarily used for oil extraction?  
(i) Shell (ii) Copra (iii) Water (iv) Husk
- 3 What is the primary by-product of sugarcane processing used in ethanol production?  
(i) Jaggery (ii) Molasses (iii) Palm sugar (iv) Fiber
- 4 Which product is primarily obtained from tapioca processing?  
(i) Sago (ii) Potato chips  
(iii) Sweet potato fries (iv) Potato starch
- 5 Which spice is known for its high volatile oil content and is used in oleoresin extraction?  
(i) Ginger (ii) Turmeric (iii) Clove (iv) Pepper

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Explain the role of withering in tea processing.  
OR  
b Outline the steps involved in cocoa processing, from harvesting to the production of cocoa butter and cocoa powder.
- 7 a Explain the significance of grading in the processing of cashew nuts.  
OR  
b Summarize the role of the Coconut Development Board in supporting the development of value-added coconut products.
- 8 a Outline the process of producing molasses from sugarcane.  
OR  
b Summarize the importance of Sugarcane Research Institutes in India for the sugarcane industry.
- 9 a Explain the process of making potato flour and its common applications.  
OR  
b Enumerate on factors affecting storability of roots & tubers.

Cont...

- 10 a Outline the role of post-harvest technology in improving the shelf life and quality of minor spices.

OR

- b Explain the differences between major and minor spices.

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Elucidate the processing stages of coffee, from harvesting to the production of instant coffee powder.

OR

- b Categorize the different types of tea and the steps involved in their processing.

- 12 a Enumerate the process of coconut milk and cream extraction.

OR

- b Outline the process of cashew nut shelling and discuss how cashew nut shell liquid is extracted?

- 13 a Summarize the importance of clarification in sugarcane processing and its impact on the purity of the final product.

OR

- b Examine the process of manufacturing palm sugar from palmyra tubers, highlighting key steps.

- 14 a Summarize the importance of the Central Tuber Crop Research Institute in promoting research and development in tuber crop processing.

OR

- b Outline the steps involved in producing resistant starch from tapioca and its applications in food products.

- 15 a Discuss the extraction methods of volatile oils and oleoresins from spices.

OR

- b Elucidate the composition and processed products of the major spice turmeric.

Z-Z-Z

END