

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

**BVoc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)**

Branch – FOOD PROCESSING TECHNOLOGY

EXTRUDED AND CONVENIENCE FOODS

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 What is a key advantage of using extrusion in food processing?
 - (i) High energy consumption
 - (ii) Limited product variety
 - (iii) Ability to produce complex shapes and textures
 - (iv) Difficulty in controlling the process
- 2 Which of the following extruded products can you find being produced with a layered or co-extruded structure?

(i) Carbonated beverages	(ii) Filled snacks
(iii) Fresh salads	(iv) Whole grains
- 3 Name the primary factor that indicates whether an extruded food product has achieved the desired texture.

(i) Colour	(ii) pH level
(iii) Temperature	(iv) Moisture content
- 4 Indicate the primary characteristic of convenience foods?

(i) Long cooking times	(ii) Requires minimal preparation
(iii) High nutritional value	(iv) Short shelf life
- 5 Mention the following is a convenience food product often used as a quick breakfast option?

(i) Instant oatmeal	(ii) Fresh tomatoes
(iii) Whole grain rice	(iv) Uncooked beans

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a State the disadvantages of extrusion.
OR
b Describe on twin screw extruders.
- 7 a Outline the types of long pasta.
OR
b Explain on co extruded snacks.
- 8 a Describe on water soluble index.
OR
b State the Indian standards for vermicelli.

Cont....

- 9 a Describe the advantages of convenience foods .
OR
b Explain the uses of ready to eat foods.

- 10 a Outline meat based convenience foods.
OR
b Bring out the types of beverages.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Point out the components & working principle of Hot & Cold extruders.
OR
b Discuss the advantages of extrusion.
- 12 a Distinguish between second and third generation snacks.
OR
b Discuss the types of extruded product.
- 13 a Highlight the points to be considered while selecting raw material for extruded foods.
OR
b Elucidate the textural properties of extruded foods.
- 14 a Discuss the advantages of ready to use foods.
OR
b Point out the status of International market of convenience foods.
- 15 a Classify the types of instant mixes.
OR
b Summarize the types of cereal based convenience foods.

Z-Z-Z END