

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(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 Identify the type of tea that undergoes the most fermentation during processing.  
(i) Green tea (ii) Oolong tea  
(iii) Black tea (iv) White tea
- 2 Which nut is primarily used in the production of a popular plant-based milk alternative?  
(i) Cashew (ii) Almond  
(iii) Walnut (iv) Pistachio
- 3 Name a by-product of oil palm processing.  
(i) Palm kernel cake (ii) Jaggery  
(iii) Sugarcane juice (iv) Palm tubers
- 4 Find the processing technique used to make frozen potato products.  
(i) Dehydration (ii) Frying  
(iii) Flash freezing (iv) Milling
- 5 Choose which of the following is considered a minor spice.  
(i) Pepper (ii) Garlic  
(iii) Chilli (iv) Cardamom

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Describe the roasting process in coffee production.  
OR  
b Outline the steps involved in the fermentation process during black tea production.
7. a Explain the importance of the dehushing process in coconut processing.  
OR  
b Compare the processing of almonds and walnuts for oil extraction.
- 8 a Analyze the physicochemical properties of raw sugar and refined sugar.  
OR  
b Describe the process of refining sugar to remove impurities.

Cont...

- 9 a Explain the main steps involved in the processing of tapioca starch.  
OR  
b Summarize the role of the Central Tuber Crop Research Institute in supporting tuber-based food processing.
- 10 a Explain how volatile oils are different from oleoresins in spice processing.  
OR  
b Outline the role of the Spices Board in quality control of spice exports.

**SECTION -C (30 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks

(5 x 6 = 30)

- 11 a Outline a process flowchart for the production of cocoa butter and cocoa powder from raw cocoa beans.  
OR  
b Categorize the role of value-added tea products in the global market and their appeal to different consumer segments.
- 12 a Discuss the role of fiber removal in coconut processing and its impact on the quality of coconut products.  
OR  
b Summarize the process of processing cashew apples and the products obtained from them.
- 13 a Elucidate the process of crystallization and its significance in sugar production.  
OR  
b Examine the role of Sugarcane Research Institutes in improving sugarcane yield and processing efficiency in India.
- 14 a Discuss the principles of root and tuber storage and the factors that affect their storability.  
OR  
b Discuss the role of modified starch in the food industry and how it is produced from tapioca.
- 15 a Classify spices into major and minor categories with examples.  
OR  
b Discuss the process of extracting oleoresins from spices and discuss how it contributes to the commercial value of the spices.

Z-Z-Z

END