

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(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 Choose the extrusion method used to produce textured vegetable proteins (TVP) for meat alternatives?  
(i) Cold extrusion (ii) Hot extrusion  
(iii) Ram extrusion (iv) Reactive extrusion
2. Identify the type of product that can be made using a single-screw extruder in the food industry.  
(i) Instant noodles (ii) Ice cream  
(iii) Canned beans (iv) Fresh fruit juice
- 3 Find the quality control measure that indicates the shelf stability of an extruded food product.  
(i) Water activity (ii) pH balance  
(iii) Bulk density (iv) Screw torque
4. Which of the following convenience foods is often criticized for its high sodium content?  
(i) Fresh fruits (ii) Canned beans  
(iii) Pre-packaged sandwiches (iv) Frozen vegetables
- 5 Find the following is a typical example of a frozen convenience food product?  
(i) Canned beans (ii) Fresh apples  
(iii) Instant coffee (iv) Frozen lasagna

**SECTION - B (15 Marks)**

Answer ALL Questions

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

- 6 a Outline the functions of extrusion.  
OR  
b Summarise the components of extruders.
- 7 a Compare the types of pasta.  
OR  
b State the method of preparation of any one extruded weaning food.
- 8 a Summarize the points to be considered in quality testing of extruded products.  
OR  
b Describe the Indian Standards for noodles.
- 9 a Describe the status of convenience foods in India.  
OR  
b Bring out the types of ready to eat products.
- 10 a Describe on spray dried fruit powders.  
OR  
b State the advantages of dehydrated RTE gravies.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Identify the advantages of extrusion.  
OR  
b Highlight the types of extruders.
- 12 a Outline the modern techniques in production of traditional food products.  
OR  
b Differentiate second and third generation snacks.
- 13 a Summarize the textural properties of extruded foods.  
OR  
b Justify the raw material selection of extruded products.
- 14 a Differentiate ready to eat and ready to use foods.  
OR  
b Summarize the status of convenience foods.
- 15 a Outline the method of preparation of any 2 instant mixes.  
OR  
b Point out the different types of convenience foods.

Z-Z-Z

END