

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025
(Third Semester)

Branch- NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS
FOOD PROCESSING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Find out the nature of milling process of cereals while application of air flow. (K1) a.Hot b.Cool c. Discharge d.Grind	K1	CO5
	2	Which stage in milling involves the separation of endosperm from germ and bran? a. Sieving and purification system b. Break system c. Reduction system d. Tempering	K2	CO4
2	3	Select the ingredient which has amber colour with a nut flavour and a firm texture. a. Durum wheat. b.Semolina c. Maida d. Sago	K1	CO5
	4	Show the system ,kernal is opened bran flattened endosperm broken in to large chunks. a. Conditioning b. Roller c.Break d. Grinding	K2	CO4
3	5	Name the method used in the processing of fleshy palm to extract oil. a.Pressing b.Extraction c. Grading d.Rendering	K1	CO5
	6	Interpret the term, removal of outer hard covering of the pulses. a.Decortication b.Drying c.Parching d.Winning	K2	CO4
4	7	Name the ingredient which is highly perishable which needs proper handling and preservation. a. Rice b.Red gram dhal c.Jaggery d.Fish	K1	CO5
	8	What is the storage product of algae? a. Cellulose b.Glycogen c.Starch and oil d.Fat	K2	CO4
5	9	Which type of tea is made from unoxidized leaves and has a fresh, grassy flavor? a) Black tea b) Green tea c) Oolong tea d) White tea	K1	CO5
	10	Choose which is important for the quality of the beans?. a. Sweating b. Beating c.Grinding d.Powdering	K2	CO4

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Compare the manufacturing process of breakfast cereals puffed rice and rice flakes.	K2	CO4
		(OR)		
	11.b.	Demonstrate the steps involved in pasta processing.		
2	12.a.	Identify the importance of fortification of rice.	K3	CO3
		(OR)		
	12.b.	Organise the methods of conditioning in wheat processing.		
3	13.a.	Analyse the preparation of soy protein concentrates.	K4	CO1
		(OR)		
	13.b.	Examine the role of cold pressing in oil processing.		
4	14.a.	Explain the types of edible processing.	K3	CO4
		(OR)		
	14.b.	Summarize the processing of fish meal.		
5	15.a.	Compare the processing technique of instant & decaffeinated coffee	K4	CO1
		(OR)		
	15.b.	Outline the extraction and refining process of sugar.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Discuss the process involved in rice milling.	K4	CO1
2	17	Analyse the milling process of wheat.	K4	CO4
3	18	Simplify the improved methods of pulse processing.	K4	CO3
4	19	Explain the harvesting and processing of algae.	K5	CO4
5	20	Elaborate and assess the preparation of milk chocolate.	K5	CO2

Z-Z-Z END