

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

**BVoc DEGREE EXAMINATION DECEMBER 2022  
(Fifth Semester)**

**Branch – FOOD PROCESSING TECHNOLOGY**

**PLANTATION CROP PROCESSING**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Oolong Tea is \_\_\_\_\_.
 

(i) Mixture of Green and Black teas	(ii) Partial Oxidation takes place
(iii) The leaves are greenish brown	(iv) All of the mentioned
- 2 Which of the following tests do coffee beans have to undergo?
 

(i) Visual test	(ii) Aroma test
(iii) Tasting by a cupper	(iv) All of the mentioned
- 3 The Queen of spices is \_\_\_\_\_.
 

(i) Cardamom	(ii) Pepper
(iii) Ginger	(iv) Chilly
- 4 The aromatic volatile components of spices are called \_\_\_\_\_.
 

(i) Spice Gel	(ii) Spice Oil
(iii) Spice Paste	(iv) Spice Fat
- 5 Crystallisation is based on the \_\_\_\_\_.
 

(i) Difference in melting point	(ii) Difference in boiling point
(iii) Difference in pressure	(iv) Difference in solubility
- 6 Vinegar production consists of
  - (i) anaerobic fermentation
  - (ii) aerobic fermentation
  - (iii) aerobic fermentation followed by anaerobic fermentation
  - (iv) anaerobic fermentation followed by aerobic fermentation
- 7 Tapioca contains plenty of
 

(i) Sugar	(ii) Carbohydrates
(iii) Fiber	(iv) Starch
- 8 Most cocoa beans are grown and harvested in which continent?
 

(i) Asia	(ii) Africa
(iii) South Africa	(iv) India
- 9 Which of the following parts of a plant are spices NOT made from?
 

(i) Leaf	(ii) Bark
(iii) Root	(iv) Cell
- 10 An herbal crude drug means
 

(i) Any part of the plant	(ii) Plant Extract
(iii) Finished product	(iv) Isolated Compounds

Cont...

**SECTION - B (35 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks

(5 x 7 = 35)

11 a Sketch the steps in tea processing.

**OR**

b Explain the production of cocoa butter.

12 a Explain the unit operations involved in Processing of coconut milk.

**OR**

b Explain coconut oil extraction process.

13 a Summarize about "by products utilization" from Sugar industry.

**OR**

b Summarize about "Crystallization" in Sugar Processing.

14 a Discuss on potato processing.

**OR**

b State the principles of storage for roots and tubers.

15 a State the importance and Classification of spices.

**OR**

b State the importance and Types of herbs.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks

(3 x 10 = 30)

16 Explain briefly about Coffee Processing.

17 Write and explain about Processing of cashew nuts.

18 Explain the unit operations involved in Processing of Palmsugar.

19 Elaborate the Processing steps involved in sago.

20 Illustrate the processing steps involved in turmeric processing.

Z-Z-Z

END