

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022  
(Third 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. Identify the major problem in hot extrusion  
(i) Design of punch                      (ii) Design of die  
(iii) Wear and tear of die              (iv) Wear of punch
2. What is the most popular shape of pasta?  
(i) Spaghetti                              (ii) Noodles  
(iii) Macaroni                              (iv) Fusilli
3. The second generation snacks are usually-----  
(i) Low in fibre                              (ii) Low in protein  
(iii) Low in bulk density                  (iv) Low in Calories
4. Convenience foods can be harmful to health as they tend to have  
(i) Artificial flavor                          (ii) High salt and fat content  
(iii) Toxic substances                      (iv) Odd taste
5. The concentration of carbon dioxide in carbonated beverages vary from  
(i) 1-8g/l              (ii) 8-16g/l              (iii) 16-32 g/l              (iv) 32-40g/l

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. State the principle of twin screw extruder.  
OR  
b. Explain the advantages of extrusion.
- 7 a. Illustrate the steps in pasta production.  
OR  
b. Narrate the methods of palletization.
- 8 a. Determine the methods to calculate True density and bulk density.  
OR  
b. Analyse on textural properties of extruded foods.
- 9 a. Compare ready to eat and ready to use foods.  
OR  
b. Point out the disadvantages of convenience foods.
- 10 a. Classify beverages.  
OR  
b. Sketch out the process steps in Canning.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a. Elucidate the steps in extrusion process.  
OR  
b. Discuss the various components of extruders.
- 12 a. Compare extrusion and coextrusion process and narrate the advantages of coextrusion.  
OR  
b. Discuss the production of TVP.
- 13 a. State the Indian Standards for Macaroni.  
OR  
b. Highlight the significance of process parameter optimization.
- 14 a. Criticize the status of convenient foods in National market.  
OR  
b. Pointout the disadvantages of convenience foods.
- 15 a. Explain the production of centre filled candy.  
OR  
b. Illustrate the steps in the production of puffed rice.

Z-Z-Z

END