

PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch- NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS
FOOD PROCESSING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

$$(10 \times 1 = 10)$$

Cont...

SECTION - B (35 Marks)

Answer ALL questions

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

Question No.	Question	K Level	CO
11.a.	Explain the milling process of raw rice.	K4	CO1
	(OR)		
11.b.	Compare processing of corn products with ragi products.	K3	CO2
12.a.	Develop Iron fortified wheat flour.		
	(OR)	K3	CO3
12.b.	Utilize Scratch system of reduction system in wheat milling.		
13.a.	Identify improved method of pulse processing.	K3	CO3
	(OR)		
13.b.	Make use of defatted oil seeds in food preparations.	K4	CO4
14.a.	Discuss on types of edible mushrooms.		
	(OR)	K4	CO4
14.b.	Categorize the common types of algae used as protein source.		
15.a.	Sketch the steps in the preparation of plain and milk chocolate.	K4	CO5
	(OR)		
15.b.	Explain wet and dry method of coffee processing.		

SECTION - C (30 Marks)

Answer ANY THREE questions

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

Question No.	Question	K Level	CO
16	Illustrate the steps in the manufacture of pasta.	K4	CO1
17	Examine by products of wheat milling.	K4	CO2
18	Analyze different methods of oil extraction.	K4	CO3
19	Simplify Cultivation and harvesting of Algae.	K4	CO4
20	Examine emerging technologies in food processing.	K4	CO5