

**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 × 1 = 10)

Question No.	Question	K Level	CO
1	Which of the following is a by-product of rice milling? a) Parboiled rice b) Rice bran c) Instant rice d) Macaroni	K1	CO1
2	What is the primary purpose of parboiling in rice processing? a) To increase starch content b) To enhance flavor c) To remove the husk completely d) To improve the nutritional quality and reduce breakage during milling	K2	CO1
3	Recall the role of conditioning in wheat processing. a) To remove the husk completely b) To adjust moisture content for efficient milling c) To enrich wheat with vitamins d) To convert starch into sugar	K1	CO2
4	Name the by-product of wheat milling. a) Bran b) Puffed wheat c) Instant flour d) Parboiled wheat	K2	CO2
5	Select an improved method of pulse (dhal) processing compared to traditional methods. a) Sun drying and pounding b) Mechanical dhal milling with automated husking and splitting c) Manual hand pounding d) Fermentation and drying only	K1	CO3
6	Choose which method of oil extraction provides the highest yield of oil from oilseeds? a) Mechanical press b) Cold pressing c) Solvent extraction d) Hydrogenation	K2	CO3
7	Find the product that is obtained by drying and grinding of whole fish including bones, viscera, and other parts. a) Fish oil b) Fish protein isolate c) Fish meal d) Fish concentrate	K1	CO4
8	Tell the main difference between Fish Protein Concentrate (FPC) and Fish Protein Isolate (FPI)? a) FPC is low in protein, FPI is high in protein (>90%) b) FPC is made from algae, FPI is made from fish c) FPC contains fat, FPI is fat-free d) FPC is liquid, FPI is solid	K2	CO4
9	What is the primary purpose of the sugar refining process? a) To extract oil from sugar cane b) To remove color, impurities, and non-sucrose components, producing pure white sugar c) To ferment sugar into alcohol d) To extract molasses only	K1	CO5
10	Which chemical constituent is responsible for the bitter taste in cocoa? a) Theobromine b) Caffeine c) Sucrose d) Maltose	K2	CO5

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.		
12.a.	Develop Iron fortified wheat flour.	K3	CO2
	(OR)		
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.		
14.a.	Discuss on types of edible mushrooms.	K4	CO4
	(OR)		
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

Z-Z-Z END