

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

**BVoc DEGREE EXAMINATION DECEMBER 2025**  
(Fifth Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

**EXTRUDED AND CONVENIENCE FOODS**

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	The extruded products are made by combining the following steps EXCEPT a. kneading b. mixing c. fermenting d. shaping	K1	CO1
	2	Choose the machine that feeds the raw materials from the following a. screw b. hopper c. barrel d. die	K2	CO1
2	3	Pick up the process parameter from the following a. cereal b. shaper c. pressure d. water	K1	CO3
	4	Choose the expanded snack from the following a. corn curls b. corn flakes c. choco ball d. soy chunks	K2	CO2
3	5	What is the common plastiser used in extruded food? a. glycerol, sorbitol b. lecithin, fat c. gum, pectin d. gluten, ammonium carbonate	K1	CO2
	6	Which ingredient helps in uniform mixing of oil and water and improves smoothness? a. texturizer b. emulsifier c. plasticizer d. lubricant	K2	CO3
4	7	Choose the food that does not come under RTE food. a. biscuit b. canned foods c. chips d. instant noodles	K1	CO4
	8	Instant dosa /idli mixes are example of what food? a. RTE b. RTU c. RTC d. RTS	K2	CO4
5	9	Puffed corn is prepared by which method? a. roasting b. gun puffing c. extrusion d. hot air puffing	K1	CO5
	10	What type of cooking change does not happen during puffing? a. dextrinization b. Millard reaction c. compression d. dehydration	K2	CO5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks  $(5 \times 7 = 35)$ 

Module No.	Question No.	Question	K Level	CO
1	11.a.	Outline the principles of extrusion. (OR)	K2	CO1
	11.b.	Explain about cold and hot extrusion process.		
2	12.a.	Apply the steps in the preparation of long and short extruded products. (OR)	K3	CO2
	12.b.	Select the extrusion process used in the preparation of weaning foods.		
3	13.a.	Outline the selection of raw materials for the preparation of extruded food products. (OR)	K3	CO3
	13.b.	Identify the Indian Standards for noodles and vermicelli products.		
4	14.a.	Compare ready to use and ready to eat food products. (OR)	K4	CO4
	14.b.	Examine the advantages and disadvantages of RTE, RTU and RTS foods.		
5	15.a.	Convenience foods are not new to our country. Analyze. (OR)	K4	CO5
	15.b.	List the steps in the preparation of spray dried food products.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks  $(3 \times 10 = 30)$ 

Module No.	Question No.	Question	K Level	CO
1	16	Analyze the functions of extrusion.	K4	CO1
2	17	List the steps in the preparation of Textured vegetable Protein.	K4	CO2
3	18	Heat and moisture are critical parameters on extrusion process. Analyze.	K4	CO3
4	19	The status of convenience food is growing in national market. Infer.	K4	CO4
5	20	Analyze the health benefits of convenience food products.	K4	CO5