

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025
(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 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	What is the primary purpose of the roasting process in coffee processing? a) To remove caffeine b) To develop flavour and aroma through chemical changes c) To grind the beans into powder d) To blend different types of coffee	K1	CO1
	2	Show which is a key chemical component found in tea leaves that contributes to its antioxidant properties? a) Chlorogenic acid b) Polyphenols c) Melanoidins d) Cocoa butter	K2	CO1
2	3	Which of the following is the first step in coconut processing after harvesting? a) Oil extraction b) Dehusking c) Milk extraction d) Grinding	K1	CO2
	4	Infer the nut that is primarily processed into butter and oil? a) Pistachio b) Walnut c) Peanut d) Arecanut	K2	CO2
3	5	Which organization focuses on research for sugarcane in India? a) International Palm Society b) Sugarcane Research Institutes in India c) Central Tuber Crop Research Institute d) Spices Board	K1	CO3
	6	Infer the type of palm that is primarily processed for oil? a) Palmyra b) Oil palm c) Sugarcane palm d) Coconut palm	K2	CO3
4	7	What factor does NOT affect the storability of roots and tubers? a) Temperature b) Humidity c) Light exposure d) Fermentation time	K1	CO4
	8	Identify what resistant starch is in the context of tuber processing? a) A type of modified starch b) Starch that resists digestion c) Starch from potatoes only d) Starch used in chips	K2	CO4
5	9	Which process is used to extract volatile oils from spices? a) Fermentation b) Distillation c) Milling d) Clarification	K1	CO5
	10	Which of the following is classified as a major spice? a) Garlic b) Pepper c) Cloves d) Cumin	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

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

Module No.	Question No.	Question	K Level	CO
1	11.a.	Illustrate the structure of a coffee bean and its significance in processing.	K2	CO1
	(OR)			
	11.b.	Outline the steps involved in black tea processing from harvesting to grading.		
2	12.a.	Prepare the coconut processing steps.	K3	CO2
	(OR)			
	12.b.	Organize the steps involved in arecanut processing.		
3	13.a.	Determine the physicochemical properties of sugar.	K3	CO3
	(OR)			
	13.b.	Generalize the palmyra processing.		
4	14.a.	Classify types of root and tuber crops.	K4	CO4
	(OR)			
	14.b.	Differentiate between modified and resistant starch?		
5	15.a.	Appraise the importance and classification of spices.	K4	CO5
	(OR)			
	15.b.	Analyse the extraction of volatile oils and oleoresins.		

SECTION - C (30 Marks)

Answer ANY THREE questions

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

Module No.	Question No.	Question	K Level	CO
1	16	Compare and contrast the processing and chemical composition of green, oolong, and black tea.	K4	CO1
2	17	Analyse nut processing challenges.	K4	CO2
3	18	Determine sugarcane by-products utilisation.	K4	CO3
4	19	Compare potato processing methods.	K5	CO4
5	20	Explain the minor spices technology.	K5	CO5

Z-Z-Z

END