

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2019
(Third Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

EXTRUDED AND CONVENIENCE FOODS

Time : Three Hours

Maximum: 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 x2 = 20)

- 1 What is extrudate?
- 2 What is single screw extruders?
- 3 Define pelletization.
- 4 What is expanded snacks?
- 5 Define quality.
- 6 Mention the sensory characteristics of food.
- 7 Define market.
- 8 State any two need for convenience food.
- 9 What is Ready to use food products?
- 10 Enlist any four pulse based convenience food.

SECTION - B (25 Marks!)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Explain the components of Extruder.
OR
b Enumerate the advantages and disadvantages of extrusion.
- 12 a How will you select the raw materials for the preparation of extruder products?
OR
b Describe the manufacturing process of home made vermicelli.
- 13 a How will you assess the physical properties of noodles?
OR
b Describe the quality assessing method of pasta.
- 14 a State the importance of convenience food.
OR
b Bring out the stages of convenience food.
- 15 a Bring out the classification of convenience food.
OR
b What are the ready to eat foods available in the market? Explain any one in detail.

SECTION - C (30 Marks!)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Briefly trace the extrusion technology trends in India.
- 17 Write down the principles and applications of encapsulated food manufacturing process.
- 18 Discuss the biochemical parameters used for assessing the quality of extruded food products.
- 19 Explain the challenges in the convenience food production.
- 20 Briefly discuss about the different types of convenience food.

Z-Z-Z

END