

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2018
(Third Semester)

Branch – FOOD PROCESSING TECHNOLOGY

EXTRUDED & CONVENIENCE FOODS

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 What is meant by extruder?
- 2 Define: Extrusion cooking.
- 3 Write any two types of extruded products.
- 4 Define : Encapsulation.
- 5 What is RVA?
- 6 Define amylograph.
- 7 What is meant by convenience foods?
- 8 Write any two advantages of convenience foods.
- 9 Give 4 examples for cereal based convenience foods.
- 10 What is Retorts?

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a Write short notes on basic and recent trends of extraction technology.
OR
- b State the advantages and disadvantages of extrusion process.
- 12 a Write the manufacturing process of home made noodles.
OR
- b Explain about role of ingredients in manufacturing process of extruder products.
- 13 a How will you estimate the viscosity of the flour?
OR
- b Discuss the quality parameters of the extruded products.
- 14 a Write the importance of convenience foods.
OR
- b State the advantages and disadvantages of convenience foods.
- 15 a Write the types of convenience foods.
OR
- b List out the applications of retorts in convenience food products.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Write in detail about types of extruder, components of extruder.
- 17 Elaborate the principle and application of expansion, encapsulation and pelletization.
- 18 Discuss the optimization of selected process parameters.
- 19 Explain the structure of convenience food in national and international market.
- 20 Explain the ready to eat and ready to cook breakfast cereals process.