

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2018  
(Third Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

**FOOD PROCESSING**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

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

- 1 Explain about the method of Parboiling.
- 2 What is meant by Instant rice?
- 3 Define Fortification.
- 4 Mention any four by-products of wheat milling.
- 5 Explain Hydrogenation.
- 6 Elaborate enrichment of fats and oils.
- 7 What is meant by Fish meal?
- 8 Give Nutritional significance of Algae.
- 9 Write the chemical constituents of Tea.
- 10 Define instant tea and its advantages.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Explain about manufacturing of any two breakfast cereals.  
OR
- b Describe the by products of rice in terms of milling and utilization.
- 12 a Write short notes on Confectionaries.  
OR
- b Explain the importance of enrichment of nutrients in bakery products.
- 13 a Give a short account on peanut processing.  
OR
- b Elaborate oil extraction methods in brief.
- 14 a Write about mushroom cultivation.  
OR
- b Give the importance of fish oil and protein.
- 15 a Elaborate Cocoa processing in brief.  
OR
- b Explain Sugar in terms of extraction and refining.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Elaborate the processing of corn and sorghum in detail.
- 17 Write an essay on heat processing.
- 18 Elucidate dhal milling with reference to any two dhals.
- 19 Explain algae in terms of types, cultivation harvesting and processing.
- 20 Write about Coffee processing elaborately.