

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2017
(Fifth Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

PLANTATION CROP PROCESSING

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

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

- 1 List any four constituents of coffee.
- 2 Write any two factors affecting the quality of tea.
- 3 What do you mean by nibs?
- 4 What is dutch process?
- 5 Name any two raw materials, chemicals and auxiliary materials used in the manufacture of sugar.
- 6 What is Neera?
- 7 List any four types of tuber crops.
- 8 What is rasping effect?
- 9 Write the active component present in turmeric and chilli.
- 10 How do you store pepper?

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a Give the chemical composition of green and roasted coffee.
OR
b Name the equipments used in tea processing. Explain any two.
- 12 a Write about the alkalization process.
OR
b Schematise the production of cocoa butter.
- 13 a Mention the physicochemical properties of sugar.
OR
b Write a note on any two value added coconut based products.
- 14 a Analyse the factors affecting the storability of roots and tubers.
OR
b Illustrate the process of sago production.
- 15 a Bring out the importance of spices.
OR
b Write about the processing of cardamom.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Schematise the processing of coffee.
- 17 Describe the production process involved in cocoa powder.
- 18 Explain the traditional and improved low-cost storage methods for fresh cassata.
- 19 Write a detailed note on the steps involved in coconut oil extraction.