PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024

(Fifth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD PRODUCT DEVELOPMENT

		TOOD THOSE	
Time	: Thi	ree Hours	Maximum: 50 Marks
		Answer AL	A (5 Marks) L questions arry EQUAL marks (5 x 1 = 5)
1	(i) (iii	uld be termed as Line extension i) Repositioned existing product	(ii) Innovative product (iv) Reformulation of existing product
2	the (i) (ii	e project forward is called Gate i) Gatekeeper (ii)	Stage) Gate decision
3	Sensory test that employs three samples, two identical and one different, presented simultaneously to the panel in which the judge is asked to determine which of the three samples is the odd sample. (i) Sensitivity threshold (ii) Triangle test (iv) Paired comparison test		
4	lo (i) (i)	The	
5	di (i	uring which the food product shall Best before date (ii	he period under any stated storage conditions remain fully marketable) Use-by date v) Date of manufacture
SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks (5 x 3 = 15)			
6	a.	List the cultural factors that affer new food product.	ect consumer behavior towards purchase of a
	b.	Identify the major technological in the recent years.	developments in the food processing industry
7	a.	Mentions the changes in society to OR	hat leads to food innovations.
	b.	Recall the four important stages i	n product commercialization.
8	a.	Name the indirect methods of she	elf-life assessment.

Illustrate descriptive profiling of foods.

b.

9 a. Differentiate between copyright and trademark.

OR

- b. Classify market segments.
- 10 a. Advertising is an effective product launching strategy. Justify.

OR

b. Examine the need for branding.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$

- 11 a. Propose scientific methods for value addition in new food products.
 - b. Evaluate the characteristics of the different new products developed by food companies.
- 12 a. Summarize the product development process with a flow chart.

OR

- b. Describe the types of innovation in food product development.
- 13 a. Elaborate on the various tests used for sensory evaluation of foods.

OR

- b. Explain the various techniques used to assess the shelf life of foods.
- 14 a. Formulate marketing strategies for various stages of a product life cycle.

OR

- b. Examine the significance of IPR and discuss its types.
- 15 a. Design a food label for a Ready-to-Eat paneer butter masala.

OF

b. Determine the factors to be considered during product launch and evaluation.

Z-Z-Z

END