

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(Fifth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

PLANTATION CROP PROCESSING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Identify the tea that is non-fermented
(i) Oolong tea (ii) Black tea
(iii) White tea (iv) Black tea
- 2 Choose the fermented product obtained from cashew fruit.
(i) Fenny (ii) Cider
(iii) Vinegar (iv) Ethanol
- 3 The term referred when sugar syrup recrystallizes
(i) Graining (ii) Phenolizing
(iii) Solidifying (iv) Gelatinization
- 4 Recall the starch that is treated to bring specific characteristics.
(i) Stable (ii) Resistant
(iii) Modified (iv) Retrograded
- 5 Name the compound present in turmeric.
(i) Curcumin (ii) Anthocyanin
(iii) Gingerol (iv) Glucose

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a. Define fermentation. Explicate the benefits of fermentation in tea.
(OR)
6. b. Depict cocoa butter process with a flowchart.
7. a. Illustrate the flowchart for coconut powder processing.
(OR)
7. b. Identify the byproducts from cashew.
8. a. List the physicochemical properties of sugar.
(OR)
8. b. Express the role of International palm society.
9. a. List the factors affecting storability of roots and tubers.
(OR)
9. b. Expound the flowchart for potato flour production.
10. a. Classify the types of spices. Give examples.
(OR)
10. b. Differentiate between essential oils and oleoresins. Give examples.

Cont...

SECTION - C (30 Marks)Answer **ALL** Questions**ALL Questions Carry EQUAL Marks** (5 x 6 = 30)

- 11.a. Elaborate on the steps involved in tea processing from harvesting to grading, with a flow diagram.
(OR)
- 11.b. Elucidate on cocoa production process with neat flow diagram.
- 12.a. Write in detail on oil extraction process from coconut. Give the significance of Coconut Development Board.
(OR)
- 12.b. Interpret the steps in production process of arecanut in detail.
- 13.a. Compose notes on production of jaggery from sugarcane with flowchart.
(OR)
- 13.b. Enunciate the steps in palm oil processing with flowchart.
- 14.a. Demonstrate the steps in sago processing. Throw light on the importance of Central Tuber Processing Research Institute.
(OR)
- 14.b. Distinguish between modified starch and resistant starch. Depict the steps in frozen potato production.
- 15.a. Evaluate the steps in value added products from pepper, with flow chart.
(OR)
- 15.b. Discuss the process of extraction of volatile oil from spices.

Z-Z-Z

END