

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023  
(Fifth Semester)

Branch – FOOD PROCESSING TECHNOLOGY

PLANTATION CROP PROCESSING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions  
ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 Mention the part of coffee cherry that is not removed in Rustic process  
(i) Skin (ii) Mucilage  
(iii) Mesocarp (iv) Silver skin
- 2 Coconut vinegar is prepared by  
(i) Fermenting coconut water (ii) Fermenting coconut milk  
(iii) Desiccating coconut meal (iv) Desiccating coconut milk
- 3 Identify the sugar containing 3 – 5 % starch  
(i) Castor sugar (ii) Fondant sugar  
(iii) Icing Sugar (iv) Loaf sugar
- 4 Choose the retrograded starch  
(i) RS1 (ii) RS3  
(iii) RS2 (iv) RS4
- 5 Which of the following spice is a fruit?  
(i) Cinnamon (ii) Fenugreek  
(iii) Turmeric (iv) Cardamom

SECTION - B (15Marks)

Answer ALL Questions  
ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a How will you manufacture Green tea ?  
OR  
b Classify methods of decaffeination.
- 7 a Outline the steps in groundnut processing.  
OR  
b Prepare a flow chart for by-products of cashew processing .
- 8 a Classify types of sugar.  
OR  
b Describe the production process of palm jaggery .

Cont...

- 9 a Explain different methods of preparing resistant starch.  
OR  
b State the objectives of Central Tuber Crop Research Institute.
- 10 a Classify spices based on any two aspects.  
OR  
b Outline the active components present in any 6 spices.

**SECTION -C (30 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks (5 x 6 = 30)

- 11 a Elucidate on the production of Instant coffee powder.  
OR  
b Summarize the manufacturing steps involved in cocoa butter.
- 12 a Infer on any two value added coconut products.  
OR  
b Outline the process flow cart for cashewnut processing.
- 13 a Enumerate on the manufacturing process of refined sugar.  
OR  
b Highlight the important steps in production of palm oil processing.
- 14 a Categorize the principles to be followed in storage of roots and tubers.  
OR  
b Discuss on the processing steps of Sago.
- 15 a Distinguish between volatile oils and oleoresins & explain any one method.  
OR  
b Point out the importance in value addition of pepper.

Z-Z-Z

END