PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023

(Third Semester)

Branch - NUTRITION FOOD SERVICE MANAGEMENT & DIETETICS

	FOOD PROCESSING
Tin	ne: Three Hours SECTION-A (5 Marks) Answer ALL questions ALL questions carry EQUAL marks (5 x 1 = 5)
1	Mention the component present in food products manufactured using extrusion technology. (i) High starch (iii) High fibre (iv) Low fibre
2	Identify the condition of application of air flow during milling processing of cereals grain. (i) Hot (ii) Cool (iii) Discharge (iv) Grind
3	Mention the method used in the processing of fleshy palm to extract oil. (i) Pressing (ii) Extraction (iii) Grading (iv) Rendering
4	. Which is the highly perishable food that needs proper handling and preservation. (i) Rice (ii) Red gram dhal (iv) Fish
5	The fermented beans contains about percent of moisture. (i) 13 (ii) 23 (iii) 33 (iv) 43
	SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks (5 x 3 = 15)
6	a What is meant by instant rice? OR b Outline the by products of rice milling.
	Cont

END

What is break system milling? 7 a Define fortification and enrichment. b How will you prepare soya protein concentrate? a Explain solvent extraction of oil. b Narrate the nutritional properties of algae. 9 a State the types of edible mushroom. b Describe the chemical constituents of tea. 10 a OR b Summarize the composition of cocoa. SECTION -C (30 Marks) Answer ALL questions ALL questions carry EQUAL Marks $(5 \times 6 = 30)$ 11 a Discuss the processing method of rice flakes. b Elucidate on corn processing. 12 a Outline the by products of wheat milling. b Analyse the fortification & enrichment of rice. 13 a Enumerate the traditional method of processing of legumes. b Examine the refining process of edible oil. 14 a Discuss the harvesting and processing of edible mushroom. b Highlight the methods of fish processing. 15 a Analyse the processing of cocoa beans. b Enumerate the application of high hydrostatic pressure in processing foods.

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