

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION DECEMBER 2023
(First Semester)

Branch - FOODS AND NUTRITION

FOOD PROCESSING TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 × 1 = 10)

Question No.	Question	K Level	CO
1	_____ of the following is NOT a step in the process of dry milling of maize. a. Removal of moisture b. sifting c. Diluting d. degermination	K1	CO1
2	Golden rice is enhanced by _____. a. Iron b. zinc c. Protein d. β carotene	K2	CO1
3	An oil press is called _____. a. Expresser b. expeller c. Boiler d. extractor	K1	CO2
4	The percent of edible oil in rice bran is about _____. a. 10-11 % b. 14 – 16% c. 18-20% d. 11-14%	K2	CO1
5	A storage temperatures of _____ is usually recommended for frozen foods. a. -10°C b. 5°C c. -15°C d. -18°C	K1	CO2
6	The sealed can is heated during processing at _____ in an autoclave for 60 min to destroy micro organisms. a. 121.1°C b. 110.6°C c. 96.5°C d. 115.8°C	K2	CO3
7	UHT milk can be stored upto _____. a. 1 month b. 7 months c. 3 months d. 15 months	K1	CO3
8	_____ helps on de-feathering of chicken. a. Cooking b. scalding c. Cutting d. chopping	K2	CO1
9	When evaluating a dairy ration, what do the letters TDN stand for? a. Total Digestible Nutrients b. The Dairy Network c. Total Diet Needed d. Tested Digestible Nutrients	K1	CO2
10	A process where food is first frozen at -18°C on trays and then under high vacuum is called as _____. a. Quick freezing b. cryogenic freezing c. Freeze drying d. dehydro-freezing	K2	CO2

Cont...

SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks

(5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Interpret the processing of paddy.	K5	CO2
	(OR)		
11.b.	Explain about the milling process of Ragi and Bajra.		
12.a.	Categorize the different factors affecting milling process of pulses.	K4	CO3
	(OR)		
12.b.	Analyze on soya bean protein isolates and concentrates.		
13.a.	Evaluate the physical treatment process applied for vegetables shelf life.	K5	CO3
	(OR)		
13.b.	Interpret on the use of irradiation technique to improve quality of processed fruit .		
14.a.	Discuss on Homogenization of milk.	K6	CO4
	(OR)		
14.b.	Choose the different types of mushroom with its nutrient composition.		
15.a.	Elaborate on application of thermal processing (i) pasteurization and (ii) Sterilisation.	K6	CO5
	(OR)		
15.b.	Discuss on Fuzzy Logic and ANN used in food industry.		

SECTION - C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Elaborate on the milling process of wheat.	K6	CO2
17	Evaluate the preparation method of salad oil by winterization process.	K5	CO2
18	Compile the processing steps involved of sugarcane processing.	K6	CO4
19	Discuss on processing and preservation of meat.	K6	CO3
20	Develop applications of Ohmic Heating Technology and Hurdle Technology in food processing.	K6	CO5

Z-Z-Z

END