

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022
(Third Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD PROCESSING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 What percentage of Protein is in rice?
(i)6% (ii)5%
(iii)7% (iv)8%
- 2 Which of the following methods pertaining to wheat milling refers to reduction of moisture content in the wheat?
(i) Separation of endosperms (ii)Flour formation
(iii)Wheat conditioning (iv)Cleaning
- 3 Germinated legumes contain -----
(i) Vitamin - C (ii)Vitamin – B
(iii)Vitamin - E (iv) Vitamin – D
- 4 The enzymes of the fish operate at
(i) 9°C (ii) 5°C
(iii)3°C (iv) 11°C
- 5 For making fudge _____°C temperature is required to get the syrup to a soft ball stage.
(i) 92 (ii)112
(iii) 80 (iv)140

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a) Explain the processing of rice flakes.
OR
b) Describe the wet milling process of corn.
7. a) Write and explain the wheat milling of starch system.
OR
b) Discuss the fortification of wheat flour.
8. a) Explain the wet milling process of pulses.
OR
b) Write about the processing of soy protein isolate.
9. a) Describe the processing of fish oil.
OR
b) Explain the types of algae used for cooking.
10. a) Write the types of sugar.
OR
b) Explain the steps in tea processing.

Cont...

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a) Explain the milling of parboiled rice.

OR

b) Describe the processing of ragi.

12. a) Explain the by-products of wheat milling.

OR

b) Briefly explain the methods of condition of wheat milling process.

13. a) Discuss the traditional method of dhal milling.

OR

b) Explain the method of oil extraction.

14. a) Explain the extraction and refining process of sugar.

OR

b) Discuss the enrichment of fats.

15 a) Explain the processing of cocoa beans.

OR

b) Enumerate the fortification of cooking salt.

Z-Z-Z

END