

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(Third Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

FOOD PROCESSING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

1. Which one is separated from endosperm by scutellum in wheat.
a. Bran or Pericarp
b. Aleurone
c. Embryo
d. Seed
2. A paddy separator consist of a stalling inclined wooden base divided in to many compartments in-----tiers.
a. One
b. Two
c. Three
d. Four
3. Storage of milled rice -----the cohesiveness of the grain.
a. Increases
b. Medium
c. No change
d. Decreases
4. What is the other step of milling process ?
a. Tempering
b. Drying
c. Steeping
d. Grading
5. Mention the method is used in the processing of fleshy palm to extract oil.
a. Pressing
b. Extraction
c. Grading
d. Rendering
6. Indicate the most common home – scale pulse processing technique and is a common sight in villages.
a. Milling
b. Canning
c. Pounding
d. Agglomeration
7. Which one is a highly perishable food which needs proper handling and preservation.
a. Rice
b. Red gram dhal
c. Jaggery
d. Fish
8. Fresh mushrooms are washed in cold water and then blanched in boiling water for around.
a. 3- 4 minutes
b. 5-10 min
c. 5-8 min
d. 3-7 min
9. In the traditional refining process, the raw sugar is first mixed with ----- and centrifuged to wash away the outer coating of the raw sugar crystals
a. Heavy syrup
b. Light syrup
c. Alkali
d. Alcohol
10. Which method pulp from the coffee cherry after harvesting so the bean is dried with only the parchment skin left on.
a. Dry
b. Wet
c. Hot
d. Cool

Cont...

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 7 = 35)

- 11 a Discuss the by-products of rice milling.
OR
b Explain the processing method of Ragi.
- 12 a Describe the methods of conditioning of wheat.
OR
b Elaborate on Food Fortification with examples in baked products.
- 13 a Elucidate the traditional milling process of pulses
OR
b How will you manufacture soy protein concentrates?
- 14 a Explain the types of edible mushroom.
OR
b Summarize the common types of algae used as protein source.
- 15 a Differentiate between instant coffee and decaffeinated coffee.
OR
b Outline the chemical constituents of tea.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Discuss the manufacturing process of noodles and pasta.
- 17 Describe milling process of wheat.
- 18 Give an account of methods of oil extraction.
- 19 Outline the processing method of mushroom.
- 20 How will you prepare milk and plain chocolate?

Z-Z-Z

END