

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2018  
(Second Semester)

Branch –FOODS AND NUTRITION

**TECHNIQUES IN FOOD PROCESSING AND QUALITY CONTROL**

Time: Three Hours

Maximum: 75 Marks

**SECTION -A (30 Marks)**

Answer ALL questions

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

- 1 a Write the steps in milling and polishing process of paddy.  
OR  
b Outline the Dry milling and Wet milling process of corn.
- 2 a Define Pasteurization. Explain the different methods of Pasteurization.  
OR  
b Explain processed soybean products.
- 3 a Write on dry and wet processing of coffee.  
OR  
b Explain about cultivation and processing of mushroom.
- 4 a How will you implement FSMS in a food industry?  
OR  
b Discuss on 'HACCP – Food Safety Risk Management Tool'.
- 5 a Narrate the role of central and state government in food quality control.  
OR  
b Bring out the significance of FSSAI.

**SECTION -B (45 Marks)**

Answer any THREE questions

ALL questions carry EQUAL Marks (3 x 15 = 45)

- 6 Detail on (i) Stone milling and (ii) Roller milling of wheat.
- 7 Detail on the traditional and modern method of pulse processing.
- 8 Detail on physical, chemical and organoleptic changes of food during processing.
- 9 Detail on the methods for Indexing Nutritional Quality of foods.
- 10 Explain on the procedure for patent and its advantages.

Z-Z-Z

END