

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

Bvoc DEGREE EXAMINATION DECEMBER 2019  
(Fifth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

**PLANTATION CROP PROCESSING**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks (10x2 = 20)

- 1 Name two methods of green tea processing.
- 2 Mention two equipments used in coffee processing.
- 3 State the composition of cocoa bean.
- 4 What is alkalization?
- 5 Name the grades of sugar.
- 6 What is Paring?
- 7 List the factors affecting storability of roots & tubers.
- 8 What is Suberization?
- 9 Name the active components in pepper and chilli.
- 10 What are oboresins?

**\* SECTION - B (25 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5x5 = 25)

- 11 a What is decaffeination? Explain the methods.  
OR  
b Write on the chemical composition of tea leaves.
- 12 a Discuss on post harvest handling of cocoa beans.  
OR  
b State the changes that occur during fermentation of cocoa bean.
- 13 a Discuss on artificial sweeteners.  
OR  
b How will you extract coconut milk and pack?
- 14 a Write the handling and storage methods of roots and tubers.  
OR  
b How will you prepare potato chips?
- 15 a State the classification of spices.  
OR  
b Explain the processing steps involved in Ginger

**SECTION - C (30 Marks)**

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3x10 = 30)

- 16 Outline the manufacturing steps involved in black tea processing.
- 17 Explain the production process of cocoa butter.
- 18 Summarize the steps followed in production of raw sugar.
- 19 Explain the manufacturing process of sago.
- 20 Write in detail on value added products of spices.