

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2019
(Third Semester)**

Branch- **NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS**

FOOD PROCESSING

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10x2 = 20)

- 1 Define aspiration.
- 2 Name the by- products of rice milling.
- 3 Define conditioning.
- 4 Define enrichment.
- 5 What is meant by pitting of pulses?
- 6 Define acid refixing.
- 7 Define compost.
- 8 What is meant by auto flocculation?
- 9 Name the chemical constituents in Tea.
- 10 Define Fermentation.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a How do you manufacture flaked cereals?
OR
b How do you process sorghum?
- 12 a Explain the methods of conditioning of wheat.
OR
b How cereal products are forfeited?
- 13 a Explain the dry milling of pulses.
OR
b How do you manufacture soy protein concentrate?
- 14 a How do you prepare Fish protein concentrate?
OR
b Explain the cultivation process of algae.
- 15 a Explain the processing of coffee beans.
OR
b Describe the fortification process of salt.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Explain the milling process of paddy.
- 17 Enumerate the steps followed in milling of wheat.
- 18 Describe the solvent extraction of oil from sunflower seeds.
- 19 Discuss the cultivation harvesting process of mushroom.
- 20 Briefly explain the sugar processing.