

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 (10 Marks!)

Answer ALL questions

ALL questions carry' EQUAL marks

(10x1 = 10)

- 1 The removal of germ, pericarp and aleurone layers from rushed rice kernels is called as _____.
(i) Polishing (ii) Pearling
(iii) Scouring (iv) all the above
- 2 The iron content is increased during the processing of _____.
(i) Wheat (ii) Rice
(iii) Com (iv) Sorghum
- 3 Which system is bypasses when the endosperm of wheat is released good?
(i) Reduction sifting system (ii) Scratch system
(iii) Reduction roll (iv) Braeak sifting system
- 4 _____ lifts off lighter impunities in the wheat.
(i) Vibrating screen (ii) Aspirator
(iii) Scourer (iv) Purifier
- 5 The purpose of preconditioning of pulses is _____.
(i) to increase the production (ii) to loosen the rusk
(iii) in increase the volume (iv) all the above
- 6 The classification of algae s based on _____.
(i) type of pigment (ii) nature of cell wall material
(iii) nature of reserve food (iv) all the above
- 7 _____ protect against rancidity of fat.
(i) VitaminC (ii) Vitamin D
(iii) VitaminK (iv) Vitamin B
- 8 Pisciculture is rearing and production of _____.
(i) birds (ii) fish
(iii) mushrooms (iv) algae
- 9 The pH level in the sugar cane juice is between _____.
(i) 5-5.1 (ii) 5-5.2
(iii) 5-5.3 (iv) 5-5.4
- 10 Roasting of green coffee increase the _____.
(i) protein (ii) nicotinic acid
(iii) fatty acids (iv) furfiinaldehyde

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 5 = 25)

11 a Write the principle involved in parboiling.

12 a Show the cleaning process of wheat.

OR

b What is enrichment? How do you enrich baked Products?

13 a Explain the improved method of pulse processing.

OR

b How is oil extracted by mechanical press?

14 a What is fish meal? Explain.

OR

b Classify the types of algae.

15 a How is sugar processing done?

OR

b State the chemical constituents of coffee.

SECTION -C (40 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 8 = 40)

16 a Explain the processing of following millets.

(i) Ragi (ii) Finger millet

OR

b Illustrate the manufacturing of the following.

(i) puffed rice (ii) noodles

17 a Explain the different methods of conditioning of wheat.

OR

b Describe the milling process of wheat.

18 a Discuss the method oil extraction by solvent extraction.

OR

b Highlight the manufacturing of soy protein concentrate.

19 a Elaborate about fish protein concentrate and fish oil.

OR

b Enumerate the cultivation, harvesting and processing of mushroom.

20 a Explain the processing of Cocoa beans.

OR

b How to fortify sugar and salt ? explain.

Z-Z-Z

END