

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**BSc DEGREE EXAMINATION MAY 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 (10 x 2 = 20)

- 1 What is called as Macroni?
- 2 Define parboiling.
- 3 What is the role of disc separator in wheat milling?
- 4 List out the by-products of wheat milling.
- 5 State protein isolate.
- 6 What is meant by hydrogenation?
- 7 Give the nutritional significance of algae.
- 8 What is meant by fish meal?
- 9 Write the chemical constituents of coffee.
- 10 Define instant coffee.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Write short account on processing of ragi.  
OR  
b Explain about puffed rice and rice flakes.
- 12 a How cereals are enriched during processing?  
OR  
b Write short notes on by-products of wheat milling.
- 13 a Explain the oil extraction using traditional method.  
OR  
b Describe about processing of soya bean in brief.
- 14 a Elaborate the mushroom processing.  
OR  
b Outline the fish processing.
- 15 a Explain extraction and refining process of sugar.  
OR  
b Give the cocoa processing in short account.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Write an essay on rice milling.
- 17 Give the detailed answer on wheat processing.
- 18 Write short notes on: (i) Improved method of pulse processing  
(ii) Processing of sunflower and peanut.
- 19 Elaborate fish processing in detail.
- 20 Explain tea in terms of chemical constituents fermentation, drying, roasting