



QP CODE: 20100896

Reg No :

Name :

B.Sc DEGREE (CBCS) EXAMINATION, MARCH 2020

Fourth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS4CRT11 - PROCESSING TECHNOLOGY OF PLANT FOODS

2017 Admission onwards

BED6A5DB

Time: 3 Hours

Marks: 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define Cereals.
2. Give the composition of wheat.
3. Write the composition of maize.
4. What is oilseed cake?
5. What is tomato puree?
6. What is tapioca dextrose?
7. Write short note on jackfruit chips?
8. Which is the pungent principle of Black pepper?
9. What is Oolong tea?
10. What are the health effects of coffee?
11. What is malt extract?
12. What is Whisky?

(10×2=20)



Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Explain briefly about major and minor ingredients of bread making.
14. Explain milling of rice.
15. Explain the wet milling of oats.
16. Explain any two soya products.
17. Elaborate on the nutritional benefits of apple.
18. Health benefits of pineapple in detail.
19. Write down the procedure for the preparation of dried potato slices.
20. Explain the classification of rum.
21. What are the ingredients and its role in vodka process?

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Explain any three rice products in detail.
23. Define the term Canning. How canned mango pulp is prepared? Explain with the help of flow chart.
24. Explain the processing of wine with flow chart.
25. Elaborate on sugar manufacturing. Explain the forms of sugar and byproducts of sugarcane.

(2×15=30)

