



**QP CODE: 21102876**

**Reg No** : .....

**Name** : .....

**B.Sc DEGREE (CBCS) EXAMINATIONS, OCTOBER 2021**

**Fourth Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS4CRT11 - PROCESSING TECHNOLOGY OF PLANT FOODS**

2019 Admission only

7E9C9F5D

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. What is Endosperm?
2. What are the minor ingredients of bread?
3. Which are the types of maize?
4. What are the anti-nutritional factors present in pulses?
5. Write the health benefits of Tapioca?
6. What are the health benefits of Jack fruit?
7. What is potato starch?
8. "Cloves help in reducing tooth ache".Do you agree?Justify.
9. Give the composition of tea.
10. What is Chicory?
11. What is hops?
12. What is irish whisky?

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Establish the importance of cereals in our daily diet.
14. Explain the Parboiling of rice.
15. Differentiate between puffed rice and flaked rice.
16. Why hexane is used for the extraction of oilseed?
17. Explain any two tomato products with its FPO specifications.
18. Explain the procedure for mango pickle.
19. What is sulphated pineapple?
20. What are the different ingredients and its role in brandy?
21. Elaborate on various role of sugar in cookery.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain in detail the milling of oats.
23. Elaborate on any three value added products of apple.
24. Elaborate on processing of rum along with its various types.
25. Explain the processing of gin using a flow diagram.

(2×15=30)

