



**QP CODE: 21100896**

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

**Name** : .....

**B.Sc DEGREE (CBCS) EXAMINATION, MARCH 2021**

**Fourth Semester**

**B.Sc Food Science & Quality Control Model III**

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

2017 Admission onwards

5B388896

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Define milling.
2. Give the composition of rice.
3. What is Rice Bran oil?
4. Why Pulses are termed as an important crop?
5. What is tomato sauce?
6. What is tapioca flour?
7. Write any two uses of potato flour.
8. "Chilly helps in digestion", justify the statement.
9. Name the varieties of coffee species.
10. What is gin?
11. What are the raw materials of vodka?
12. What is cane syrup?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. Explain the processing of bread making?
14. Which are the types of maize? Explain in detail.
15. What is dry milling of oats?
16. Explain the extraction of oil seed.
17. Explain the health benefits of mango.
18. Write short note on apple cider vinegar.
19. How natural pineapple pulp is prepared?
20. What are classification of wine?
21. What are the ingredients used in the preparation of soft drinks?

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Explain any two products of cereals in detail.
23. Explain the following.
  - a) Canned jackfruit
  - b) Jackfruit nectar
  - c) Jackfruit chips
24. What is beer? Elaborate on the production of beer making.
25. Explain the processing of Scotch whisky and Irish whisky.

(2×15=30)

