



**QP CODE: 19101437**



19101437

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) EXAMINATION, MAY 2019**

**Fourth Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission onwards

11EC9594

**Maximum Marks: 80**

**Time: 3 Hours**

**Part A**

Answer any **ten** questions.

Each question carries **2** marks.

1. Difference between biscuits and cookies?
2. What is Puffed rice?
3. Write any two health benefits of oats?
4. What is tofu?
5. Write any four health benefits of Tomato?
6. What are Jack fruit nectar?
7. Write any four health benefits of pineapple?
8. Give the classifications of spices?
9. What is instant tea?
10. What is lager?
11. What is brandy?
12. What is rum?

(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 structure and composition of Wheat?
15. Explain the Parboiling of rice?
16. Explain the importance of Pulses?
17. Write a short note on mango essence?
18. Explain the processing of apple jam?





19. Differentiate between Potato chips and French fries?
20. Differentiate between Scotch whisky and Irish whisky?
21. Give a brief note on gin?

(6×5=30)

### Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Explain in detail:
  - a) Structure of maize
  - b) Composition of maize
  - c) Processing of maize
23. Explain the following
  - a) Tapioca syrup
  - b) Dextrose syrup solids
  - c) Tapioca flour.
24. Explain the processing of vodka?
25. Explain the processing of chocolate with the help of schematic diagram? Explain the classification of chocolate?

(2×15=30)

