



22102779

**QP CODE: 22102779**

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

**Name** : .....

**B.Sc DEGREE (CBCS) REGULAR EXAMINATIONS, AUGUST 2022**

**Fourth Semester**

B.Sc Food Science & Quality Control Model III

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

2020 Admission Only

09468221

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Define Cereals.
2. What are the major ingredients of Bread?
3. Which are the types of maize?
4. Why Pulses are termed as an important crop?
5. Write the FPO specification for tomato sauce?
6. What is Mango bar?
7. What is apple candy?
8. Which is the pungent principle of Black pepper?
9. Give the composition of tea
10. What is instant coffee?
11. Define wine?
12. Give the composition of cocoa?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. Explain briefly the processing of Wheat?
14. Differentiate between puffed rice and flaked rice?
15. Explain the wet milling of oats?
16. Why hexane is used for the extraction of oilseed?
17. Why jackfruit is known as State fruit of Kerala?
18. Write short note on RTS- pineapple juice?
19. Write down the procedure for the preparation of dried potato slices?
20. What are the different ingredients and its role in brandy?
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. Elaborate on Parboiling of rice?What are its advantages and disadvantages ?
23. Explain the following
  - a) Tapioca syrup
  - b) Dextrose syrup solids
  - c) Tapioca flour.
24. What is beer? Elaborate on the production of beer making?
25. Explain the processing of gin using a flow diagram?

(2×15=30)

