



24020920

**QP CODE: 24020920**

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

**Name** : .....

**B.Sc DEGREE (CBCS) REGULAR EXAMINATIONS, APRIL 2024**

**Fourth Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

34FB0437

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Define Cereals.
2. Define milling.
3. What is flaked rice?
4. What is meso?
5. Write the FPO specification for tomato ketchup.
6. What is tapioca flour?
7. What are the health benefits of Jack fruit?
8. Define spice oil.
9. Define beverage.
10. What is malt extract?
11. What are the raw materials of vodka?
12. What is Maple syrup?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Explain the processing of bread making.





14. Explain milling of rice.
15. Explain the wet milling of oats.
16. Explain the extraction of oil seed.
17. What is mango candy? How is it prepared?
18. What is sulphated pineapple?
19. Write down the procedure for the preparation of dried potato slices.
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 in detail:
  - a) Structure of maize
  - b) Composition of maize
  - c) Processing of maize
23. Explain in detail :
  - i) Apple jam
  - ii) Apple jelly
  - iii) Apple candy
24. Explain the processing technology of coffee. Elaborate the importance of coffee production in India.
25. Elaborate on processing of rum along with its various types.

(2×15=30)

