

F 5722

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Reg. No.....

Name.....

B.VOC. DEGREE EXAMINATION, SEPTEMBER 2019

First Semester

Core Course : BASIC PRINCIPLES OF FOOD PROCESSING

(For B.Voc. Programme in Food Processing Technology)

[2014—2018 Admissions]

{Old Scheme}

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Questions)

Answer all questions.

Each question carries 1 mark.

1. What is meant by food group ?
2. Name any *four* legumes/pulses.
3. What is organic food ?
4. What do you mean by distribution of food ?
5. What is direct channel ?
6. What is food preservation ?
7. What is post harvest processing ?
8. What is harvesting in agriculture ?
9. Bring out the planting season of tapiaco.
10. Write the procedure for pasta drying.

(10 × 1 = 10 marks)

Part B

Write short notes on any eight questions.

Each question carries 2 marks.

11. What are plant origins of food ?
12. Name any *four* citrus fruits.
13. Write the types of food processing.
14. Why should eat low-fat healthy food ?

Turn over

15. What do you mean by direct-to-consumer ?
16. Name the marketing channel structure.
17. What is meant by channel conflict ?
18. What are the ingredients of margarine ?
19. What is post harvest disease ?
20. State the meaning of banana puree.
21. Give any *two* functions of distribution channel.

(8 × 2 = 16 marks)

Part C

*Write short answers on any **six** questions.*

Each question carries 4 marks.

22. What are food categories ?
23. Describe the need for organic food.
24. Why food should be processed ?
25. Write a note on cold storage.
26. Explain the factors affecting marketing channel choice.
27. Explain in detail postharvest activities.
28. Give the types of distribution.
29. Explain about banana squash.
30. Describe the uses of banana flour.

(6 × 4 = 24 marks)

Part D

*Write essays on any **two** questions.*

Each question carries 15 marks.

31. Narrate the main functions of food.
32. Illustrate the benefits of organic food.
33. Discuss the steps involved in converting a raw food materials into preserved products.
34. Explain the steps involved in margarine manufacture.
35. Describe about dehydration of banana products.

(2 × 15 = 30 marks)