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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, MAY 2020

Fourth Semester

Faculty of Science

Branch : Food Technology and Quality Assurance/Food Science and Technology/Food
Science and Quality Control

FT4 MPE 721—FOOD PROCESSING TECHNOLOGY

(2012 Admission onwards)

Time : Three Hours

Maximum Weight : 30

Part A (Short Answer Type Questions)

*Answer any **five** questions out of the following.*

1 weight each.

Explain :

- | | |
|----------------------------|-------------------------------------|
| 1. Caramelisation. | 2. Super critical third extraction. |
| 3. Moulded coconut sugar. | 4. Alcoholic beverages. |
| 5. Coconut oil processing. | 6. Sweet toddy. |
| 7. Filleting machine. | 8. Heat band sealer. |

(5 × 1 = 5)

Part B (Short Essay Type Questions)

*Answer any **five** questions out of the following.*

2 weight each.

9. List the different steps to be followed to process coconut milk cream.
10. Time taken and temperature level alone are found to preserve coconut. Refute or defend the statement.
11. Differentiate between crystalline and amorphous confectionary.
12. List the methods by which candies are stored.
13. List the machineries needed for the proper functioning of fruit processing unit. Justify the statement.
14. What are the different types of retorts ?

Turn over





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15. Classify spices, depending on the origin and active principle present.
16. How vinegar is processed from coconut ?

(5 × 2 = 10)

Part C (Essay Type Questions)

*Answer any **three** questions out of the following.
5 weight each.*

17. Discuss the enzyme utilisation for processing of spices, in food industry.
18. List the advantages of drying coconut.
19. Report on minor spices popular in India.
20. List the machinery required for oil manufacture. Justify the selection.
21. List the melting properties of oil. How those qualities positively influence the Confectionary Industry.
22. Report on non-crystalline candies citing suitable examples.

(3 × 5 = 15)

