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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, MAY 2018

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. Liquid sweetners.
2. Flavour enhancers.
3. Smoke drying.
4. Filleting machine.
5. Definition and scope of food processing technology.
6. Low fat cocoa.
7. Marsh mallows.

(5 × 1 = 5)

Part B (Short Essay Type Questions)

*Answer any **five** questions out of the following.
2 weight each.*

8. Why is quality and safety management needed in food industries.
9. Differentiate between fondant and fudge.
10. Write about the machinery associated with oil manufacture.
11. What is the drying rate of coconut ?

Turn over





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12. Discuss the factors to be considered for classifying into different groups.
13. List out the different processing methods administered on mushroom.
14. Differentiate between rock candy and hard candy.
15. On what basis, confection are classified.

(5 × 2 = 10)

Part C (Essay Type Questions)

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

16. What is the nutritional significance of mushroom ?
17. Write a note on the effect of processing of spices on vitamins and minerals.
18. List the advantages of heat application on different foods.
19. Write about different methods attempted for extraction of oleoresins and spice oils.
20. Report on the products processed from coconut.
21. Report on the main food processing machineries needed for a processing industry.

(3 × 5 = 15)

