



25019614

QP CODE: 25019614

Reg No :

Name :

**B.Sc DEGREE (CBCS)) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY
CHANCE EXAMINATIONS, FEBRUARY 2025**

Fourth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS4CRT11 - PROCESSING TECHNOLOGY OF PLANT FOODS

2017 Admission Onwards

8D32F16F

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. What is Endosperm?
2. Which are the baked wheat products?
3. What is Puffed rice?
4. What are the physical changes of pulses during puffing?
5. What is tomato sauce?
6. What are the health benefits of Jack fruit?
7. What is apple cider?
8. "Cloves help in reducing tooth ache".Do you agree?Justify.
9. What is malt extract?
10. What is brandy?
11. Define soft drinks?
12. How does sugar act as a preserving agent?

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Explain the advantages and disadvantages of Parboiling.
14. Which are the types of maize? Explain in detail.
15. What is dry milling of oats?
16. Why hexane is used for the extraction of oilseed?
17. Write a short note on mango concentrate.
18. What is tapioca syrup? How is it prepared?
19. Write short note on RTS- pineapple juice.
20. Write a short note on Green tea.
21. Differentiate between Wet processing and Dry processing of coffee.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain any two products of cereals in detail.
23. Elaborate on the value added products of potatoes with the help of flow chart.
24. Elaborate on processing of rum along with its various types.
25. Explain the processing of gin using a flow diagram.

(2×15=30)

