

TV153570C

Reg. No:

Name:

B. VOC. DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2016
SEMESTER III – CORE COURSE (FOOD PROCESSING AND TECHNOLOGY)
VFP3S10TB - TECHNOLOGY OF SPICES AND PLANTATION CROP

Time: Three Hours

Maximum Marks: 80

PART A

I. Answer all questions. Each question carries 1 mark.

1. What are spices?
2. Name any four value added products of spices?
3. Write the working principle of AAS.
4. List the composition of cashew.
5. Define enrobing.
6. Give examples of plantation crops.

(6 x 1 = 6)

PART B

II. Answer any seven questions. Each question carries 2 marks

7. List out the functions of spices.
8. Which are the major spices produced in India.
9. What are the steps in chocolate manufacture?
10. What are the harmful effects caused due to consumption of spices?
11. What is meant by enzymatic synthesis of flavour identical?
12. Name the adulterants used in spices.
13. What is conching?
14. Which are the different plant parts used as spices?
15. Write a note on crystallization in cocoa processing.
16. What is meant by curing?

(7 x 2 = 14)

PART C

III. Answer any five questions. Each question carries 6 marks.

17. Explain the post harvest processing of cocoa.
18. Differentiate between white chocolate and dark chocolate.
19. What is the structure and composition of cashew?
20. Explain the different ways in drying of spices.
21. Write a note on different types of ginger products.
22. Explain the steps involved in sugarcane processing.
23. Explain traditional chocolate making process.
24. Write in detail about quality issues in spice production.

(5 x 6 = 30)

PART D

IV. Answer any two questions. Each question carries 15 marks

Explain in detail on spice extractives.

25. Write a note on the following

a. Gas Chromatography b. HPLC c. AAS

26. Describe the fermentation process in cocoa processing.

27. Explain the features of different types of chocolates.

(2 × 15 = 30)