

TV213700V

Reg. No : .....

Name : .....

**B. Voc. DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2022**

(2021 Admissions Regular, 2020 Admissions Supplementary/Improvement, 2019 & 2018 Admissions Supplementary)

**SEMESTER III - SKILL (FOOD PROCESSING TECHNOLOGY)**

**VFPT3S08B18 - TECHNOLOGY OF SPICES AND PLANTATION CROPS**

**Time : 3 Hours**

**Maximum Marks : 80**

**Part A**

**I. Answer any Ten questions. Each question carries 2 marks**

**(10x2=20)**

1. Why pesticide and mycotoxin levels tested in spices?
2. Which components contribute to flavour content in spices?
3. What are volatile oils? How can it be determined?
4. Ginger should be peeled before processing. How?
5. How is chilli dried traditionally?
6. How is drying of ginger done?
7. Is it possible to manufacture a flavour identical using enzyme?
8. What are spice extractives?
9. What are the nutritional properties of cashew?
10. Expand CNSL. What are its uses?
11. What is couverture chocolate?
12. What is deHaan process?

**Part B**

**II. Answer any Six questions. Each question carries 5 marks**

**(6x5=30)**

13. What are the major functions of spices? How does the spice chemicals contribute to these functions?
14. How are spices adulterated? How can it be identified?
15. What is the importance of post harvesting treatments in spice industry?
16. What is flue curing? Why it is done during spice processing?
17. Characteristics of Oleoresins are unique. How are they used in cuisines?
18. How is cashew apple juice is extracted? Explain the steps.
19. How are cashew processed and graded? How does it become an important commodity in exporting?
20. How does alkalization help in manufacturing of cocoa products? Explain the steps.
21. How is the Carbonation method of clarification done? What is its significance?

**Part C**

**III. Answer any Two questions. Each question carries 15 marks**

**(2x15=30)**

22. Which are the general steps involved in spice processing. Explain.
23. Discuss in detail on post harvest processing of Vanilla.
24. "CNSL is a valuable byproduct from cashew". Explain its importance and processing steps.
25. Elaborate on each step in the manufacturing of chocolate bar from dried cocoa bean.