

TM243239D

Reg. No : .....

Name : .....

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024

2023 ADMISSIONS REGULAR

SEMESTER III - CORE COURSE Food Science And Nutrition

FN3C11TM20 - Food Technology

Time : 3 Hours

Maximum Weight : 30

**Part A**

**I. Answer any Eight questions. Each question carries 1 weight**

**(8x1=8)**

1. Write a short note on splitting and grading of pulses.
2. Differentiate between maida and whole wheat flour.
3. Write a note on curing of meat.
4. Enlist the ingredients used for meat curing.
5. Write a note on yogurt and acidophilus milk.
6. Give an account of the storage of milk at different operational points.
7. What is conching?
8. Mention the need for sorting and grading of fruits and vegetables after harvesting.
9. What are corrugated fibre boards?
10. What is a retort pouch package?

**Part B**

**II. Answer any Six questions. Each question carries 2 weight**

**(6x2=12)**

11. Discuss on the different methods of pulse processing.
12. Briefly explain the merits and demerits of parboiling.
13. Explain the processing of curing of fish.
14. Describe the process of sausage manufacture.
15. Which are the common types of milk collection systems in India?
16. Explain the steps in the processing of green tea.
17. Give an account of the post harvest transportation and storage of fruits and vegetables .
18. "Labelling of food is mandatory". Justify.

**Part C**

**III. Answer any Two questions. Each question carries 5 weight**

**(2x5=10)**

19. Discuss on the parboiling of rice and comment on its advantages.
20. Explain curing of meat under the following heads a) Definition b)Ingredients used and c) chemistry of curing process.
21. Explain the process and importance of clarification, pasteurization and homogenization of fluid milk.
22. Packaging of food is vital in any food processing industry". Comment.