

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024**2023 ADMISSIONS REGULAR****B.VOC F.P.T SEMESTER III - SKILL****VFPT3S08B23 - 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. Mention the ways to preserve the colour of turmeric during drying.
2. Illustrate the classification of spices.
3. Enumerate the therapeutic values of spices.
4. How is drying of ginger done?
5. Why turmeric is boiled during processing?
6. Explain the ways in which value addition is done to spices.
7. Which are the products that are used to replace spices?
8. What is meant by open pan roasting?
9. Explain the grading of cashew nuts.
10. Illustrate the structure of cashew.
11. Explain the crystallization done in sugar processing.
12. Tabulate the formulations of different kinds of chocolate.

Part B**II. Answer any Six questions. Each question carries 5 marks****(6x5=30)**

13. Write a short note on spice processing.
14. How are spices adulterated? How can it be identified?
15. "Nutmeg processing produces two valuable spices". How is this done?
16. Describe on post harvest treatment of cloves.
17. Define Value added products and give some examples of such products from spices.
18. Write briefly about the processing of cashew nuts.
19. "Modern methods in cashew processing are different from the traditional methods". Substantiate your answer with valid examples.
20. "Enrobing is a technique that brings uniqueness to food products". Explain.
21. Explain the three ways of defecation.

Part C**III. Answer any Two questions. Each question carries 15 marks****(2x15=30)**

22. Explain about the principle, instrumentation and application of following methods used in spice processing a. HPLC b. Gas Chromatography
23. Discuss in detail on post harvest processing of Vanilla.
24. Explain the traditional and modern methods for processing cashew apple.
25. Elaborate on each step in the manufacturing of chocolate bar from dried cocoa bean.