22/10/25

TM253716Q

Reg. No :.....

Name :.....

MASTER'S DEGREE (C.S.S) EXAMINATION, OCTOBER 2025

2024 ADMISSIONS REGULAR

SEMESTER III - CORE COURSE

FN3C11TM20 - Food Technology

Time : 3 Hours

Maximum Weight : 30

Part A

I. Answer any Eight questions. Each question carries 1 weight (8x1=8)

1. What are protein hydrolysates? State its applications
2. Briefly discuss on the traditional methods used for wheat milling.
3. List the egg products available in the market.
4. Write a note on smoked meat.
5. Write a note on yogurt and acidophilus milk.
6. Briefly discuss the technology of cheese making.
7. Mention the need for sorting and grading of fruits and vegetables after harvesting.
8. What is cocoa butter?
9. What is a retort pouch package?
10. What is MAP?

Part B

II. Answer any Six questions. Each question carries 2 weight (6x2=12)

11. Describe the traditional methods of parboiling. List out the disadvantages.
12. Give an account of the by-products of rice milling.
13. Give an account of the process of canning of fish.
14. Explain the process of pasteurisaion of egg.
15. Write a note on distribution and storage of liquid milk.
16. Differentiate the steps in the processing of white and oolong 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. Briefly explain various wheat and rice products.
20. Explain the various fish products.
21. Give an account of the processing of vegetables.
22. Briefly explain the recent developments in food packaging.