

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI – 86
(For candidates admitted from the academic year 2023 – 2024)

BACHELOR OF VOCATIONAL DEGREE EXAMINATION, APRIL 2024
DEPARTMENT OF FOOD PROCESSING AND QUALITY CONTROL
SECOND SEMESTER

COURSE : MAJOR CORE
PAPER : PRINCIPLES OF FOOD PROCESSING AND PRESERVATION
SUBJECT CODE : 23VF /VM/PP26
TIME : 5 HOURS
(3hrs practical + 2hrs Theory) **MAX. MARKS: 50**

SECTION A				
Q. No.	All Questions To Be Answered:	(5 x 2 = 10)	CO	KL
1	State the importance of food processing.		1	1
2	Define Thermal death time.		1	1
3	List some of the wheat products.		1	1
4	Define gelatinization.		1	1
5	What is an extruded food.		1	1
SECTION B				
Q. No.	Answer FOUR:	(4 x 3 = 12)	CO	KL
6	(6a) List the basic equipments used for food processing. (or) (6b) What are the advantage of preservation by low Temperature?		2	2
7	(7a) Explain the effect of fermentation on pulses. (or) (7b) Mention the role of humidity in food preservation.		2	2
8	(8a) Comment on fermented products of Soya bean. (or) (8b) Differentiate hot extrusion and cold extrusion in food preservation.		3	3
9	(9a) Explain the process of extracted soya bean protein. (or) (9b) Differentiate between natural and synthetic antimicrobial agents.		3	3
SECTION C				
Q. No.	Answer TWO:	(2 x 4 = 8)	CO	KL
10	(10a) Classify and explain the different thermal methods used in food preservation. (or) (10b) Differentiate between i) Decortication and Fermentation. ii) Fin fish and shell fish.		4	4
11	(11a) Analyze the effects of roasting of nuts and oil seeds. (or) (11b) Comment on milling of cereals and millets.		4	4

Q. No.	SECTION D (2 x10 =20)	CO	KL
12	Answer any ONE: (12a) Elaborate on the fish quality and its processing. (12b) Discuss the different types of radiation and their application in food preservation.	5 5	5 5
13	Answer any ONE: (13a) Illustrate the structure of egg and add a note on egg processing. (13b) Describe the structure of gluten, and elaborate on the effect of different methods of dough making on gluten.	5 5	6 6
