

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

B.VOC DEGREE EXAMINATION, APRIL 2026
B.VOC FOOD PROCESSING AND QUALITY CONTROL
SIXTH SEMESTER

COURSE : MAJOR CORE
PAPER : WASTE MANAGEMENT IN FOOD INDUSTRY
SUBJECT CODE : 23VF/VM/WM66
TIME : 2 HOURS

MAX. MARKS: 100
(Theory: 50 +Practical: 50)

SECTION A			
Q. No.	Answer ALL questions : (5 x 2 = 10)	CO	KL
1.	State any three sources of food processing wastes.	1	1
2.	What is ISO 14001? State its objective.	1	1
3.	Define flocculation.	1	1
4.	List any two nutritional components present in cereal by-products.	1	1
5.	What is fish silage?	1	1
SECTION B			
Q. No.	Answer ALL questions : (4 x 3 = 12)	CO	KL
6.	List any three environmental problems caused by improper disposal of food wastes.	2	2
	(OR)		
7.	Mention the parameters used to assess effluent quality from food industries.	2	2
8.	Mention the function of rotating biological contactors (RBC).	2	2
	(OR)		
9.	Write a short note on oilseed by-products and their uses.	2	2
10.	What is vermicompost? State its benefits.	3	3
	(OR)		
11.	Enumerate the nutritional significance of cereal bran.	3	3
12.	Write a short note on value-added products from whey.	3	3
	(OR)		
13.	Enlighten on the utilization of poultry processing wastes.	3	3
SECTION C			
Q. No.	Answer ALL questions: (2 x 4= 8)	CO	KL
14.	Describe the role of food waste utilization in sustainable development.	4	4
	(OR)		
15.	Explain the need for environmental legislation in controlling pollution from food industries.	4	4
16.	Discuss various waste minimization techniques used for environmental protection in food processing industries.	4	4
	(OR)		
17.	Elaborate sedimentation, coagulation, flocculation, and floatation as primary wastewater treatment processes.	4	4

SECTION D				
Q. No.	Answer ALL questions :	(2 x 10 = 20)	CO	KL
18.	a) Elucidate different methods of food waste treatment used in the food processing industry. b) Interpret the microbiological analysis of wastes and the presence of insecticide, pesticide, and fungicide residues in wastewater.		5	5
(OR)				
19.	a) Specify the characterization and utilization of by-products from plantation crops. b) Analyse the nutritional and industrial applications of cereal and pulse by-products.		5	5
20.	a) Discuss the importance of industrial visits in understanding real-time waste and effluent management in food industries. b) Describe the by-products obtained from plantation crops and their uses.		5	5
(OR)				
21.	a) Explain the environmental impact of marine processing wastes. b) Describe the value addition and waste management practices adopted in dairy industries.		5	5
