



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING
THIRD SEMESTER – NOVEMBER 2017

16PFP3MC03 - PLANT PRODUCT PROCESSING

Date: 06-11-2017
Time: 09:00-12:00

Dept. No.

Max. : 100 Marks

Part A

Answer all the questions.

(10 x 2 = 20 marks)

1. List the types of yeast used in baking.
2. Mention the different processed products of corn.
3. Name the various equipments used in dhal milling.
4. Draw the process flow chart of protein isolates.
5. What are the types of sweet spreads?
6. Define climacteric and nonclimacteric fruits and vegetables
7. Mention any four uses of lecithin in food industry.
8. What are imitation dairy products? Give examples.
9. Distinguish a spice and a condiment.
10. What is a cash crop? Give any four examples.

Part B

Answer any eight questions.

(8 x 5 = 40 marks)

11. Write short notes on parboiling and state its advantages and disadvantages.
12. What are the nutritional and health benefits of millets?
13. Draw and explain the process flow chart of any one soybean product.
14. What are the various methods adopted in milling of pulses?
15. Draw and explain the processing flow chart of any one product of fruits.
16. Discuss the various methods used to store fruits and vegetables.
17. Highlight the functional properties of pectin and their role in food industry.
18. Bring out the manufacturing process of shortening
19. Explain the role of equipments in oil extraction.
20. Write short notes on drying methods in the processing of cocoa beans.
21. How are spices classified in Indian culinary? Write a brief note on aromatic spices in Indian cookery.
22. Illustrate a multieffect evaporator in sugarcane processing and highlight its advantages.

Part C

Answer any four questions.

(4 x 10 = 40 marks)

23. Describe in detail the role of various ingredients in bread making process with suitable processing flow chart.
24. Write the detailed note on antinutritional factors present in pulses and the methods adopted to inactivate them.
25. Explain the various techniques of preserving fruits and vegetables and write their pros and cons.
26. Elaborate the various processing methods used to refine vegetable oils.
27. Discuss in detail the purification process of raw sugar to refined sugar with an aid of a suitable flow diagram.
28. Give a detailed account on the manufacturing process of chocolate from cacao beans.

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