



Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)
Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B
Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination –July 2020
IV Semester

Class : II UG
Major : Food Science and Nutrition

Time : 3 Hours
Max. Marks: 100

18BFNC12 Food Processing Techniques

Part A

10 x 1 = 10

Choose the correct answer

- Application or removal of heat from food is
 - Evaporation
 - Drying
 - Heat exchange
 - Forming
- Whole Wheat is a good source of
 - Thiamine, Riboflavin
 - Thiamine, Nicotinic acid
 - Niacin
 - Pyridoxine
- Which one is the most nutritious byproduct of rice milling
 - Rice Polishings
 - Rice Flour
 - Rice Bran
 - Rice Starch
- Which of the following is processed product of wheat?
 - Pasta
 - macaroni
 - puffed wheat
 - vermicelli
- Soya protein isolate contains _____ % of protein
 - 40-50
 - 50-60
 - 60-70
 - 85-90
- Which of the following is **NOT** a step in pre-press solvent extraction?
 - Seed cooking
 - Pressing the flake
 - Solvent extraction
 - Seed Whipping
- By product obtained during cheese making is
 - Casein
 - Ghee
 - butter
 - whey
- The ingredient used for curing meat are
 - Salt
 - Sugar
 - Sodium
 - All the above
- The rigor mortis sets within _____ hours in beef muscle.
 - 4-18 hrs
 - 10-20 hrs
 - 10-15 hrs
 - 3-4 hrs
- Egg yolk powder is prepared from
 - Dried egg yolk
 - Whole egg
 - Dried egg white
 - All the above

Part B

5 x 6 = 30

Answer ALL questions

Each answer should not exceed 400 words or two pages

11. a. Describe the principles of osmosis and reverse osmosis.
(or)
11. b. Write short note on visco elastic behaviour of foods.
12. a. Discuss the processing of puffed rice.
(or)
12. b. Explain the by-products oats and corn.
13. a. Write a note on protein isolates and concentrates.
(or)
13. b. How do you develop low cost protein foods from oil seeds?
14. a. Give a brief note on processing and preparation of cheese.
(or)
14. b. Outline the preparation of probiotic milk products.
15. a. Elaborate on curing and smoking of meat.
(or)
15. b. Describe on fish protein concentrate and fish oil.

Part C

5 x 12 = 60

Answer ALL questions

Each answer should not exceed 800 words or four pages

16. a. Give a detailed account on pulse electric field processing and high pressure processing.
(or)
16. b. Describe the effect of food processing on nutritional properties of food.
17. a. Explain in detail on milling of wheat and its by-products.
(or)
17. b. Discuss the processed foods – pasta products.
18. a. Elaborate the processing involved in production of edible oil from oil seeds.
(or)
18. b. Illustrate on extrusion cooking technology in the preparation of protein foods.
19. a. Examine the manufacturing process in different types of milk.
(or)
19. b. Describe the preparation of indigenous milk products khoa, srikhand and panneer.
20. a. Explain in detail on meat products and its preparation.
(or)
20. b. Discuss the processing of egg yolk powder and whole egg powder.

Key
18BFNC12

1. C
2. —
3. C
4. —
5. —
6. -
7. D
8. A
9. —
10. A