



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
Continuous Internal Assessment - II (Apr 2025)
Semester II

Class: I M.Sc.

Time: 2 Hours

Food Science and Nutrition

Max. Marks:60

23MFNCO9 - Post Production System(100%CIA)

Course Objectives:

Enable the students to

1. Learn about national and international agencies controlling food losses
2. Study about agents causing food losses
3. Understand the importance and methods of post-production techniques for foods
4. Gain knowledge in food processing and food conservation

Part A

Choose the Correct Answer

1. Homogenization of milk results in ----- **CO3K1**
a.Killing harmful bacteria b. Breaking down fat globules
c.Increasing Vitamin Content d. Improving taste and texture
2. The process of removal of unwanted odours and volatile compounds by steam is ----- **CO3K2**
a. Bleaching b.deodorisation c.winterisation d.Neutralisation
3. Concentrated extract obtained from ginger used as a flavouring agent. **CO4K1**
a. Ginger oil b. Ginger oleoresin c. Ginger wine d. Ginger candy.
4. An example of ready to eat foods **CO3K1**
a. Extruded snacks b.Noodle c.Instantidli d.kulfi mix.
5. The tea with bitter and astringent taste and processed without fermentation. **CO4K1**
a. Green tea. b. oolong tea c.black tea d.white tea.
6. The fat content in cacao mass is -----percent. **CO4K2**
a.60-70 b. 50-55
c.40-50 d. 45-55

Part B

3X6=18

Answer ALL questions

Each answer should not exceed 400 words or two pages

- | | | |
|------|---|--------------|
| 7.a | Explain cocoa bean processing.(or) | CO3K4 |
| b. | Describe the steps involved in the production of cheese. | CO2K3 |
| 8.a. | With the help of flow chart explain the processing of cottonseed oil.(or) | CO3K3 |
| b. | Write in detail on wet and dry method of pulse milling. | CO2K3 |
| 9.a. | Outline the steps in processing dried ginger.(or) | CO4K2 |
| b. | Explain traditional and mechanical extraction of coconut oil | CO4K4 |

Part C

3X12=36

Answer ALL questions

Each answer should not exceed 800 words or four pages

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|-------|---|--------------|
| 10.a. | Enumerate on coriander and cinnamon processing and its by products. (or) | CO2K3 |
| b. | Classify convenience foods and explain quoting examples. | CO2K3 |
| 11.a. | Write in detail about groundnut processing. (or) | CO3K3 |
| b. | Give in detail the turmeric processing method. | CO3K3 |
| 12 a. | Give a detailed note on soya oil extraction and storing. (or) | CO4K3 |
| b. | What are sausages? Explain the process of preparation of different types of sausages. | CO4K3 |

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