

SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)

(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)
Chromepet, Chennai — 600 044.

M.Sc. - END SEMESTER EXAMINATIONS NOVEMBER - 2022
SEMESTER - I

20PNDET1001 - Food Processing and Technology

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. Describe the traditional technologies used in food Processing.
2. Explain oil extraction methods.
3. Explain the changes in physicochemical properties of cereal starch due to processing.
4. List the methods of fruit processing. Explain anyone.
5. Discuss the effects of processing on vegetables.
6. Explain the factors affecting meat quality.
7. Discuss the scope and importance of post-harvest technology.
8. Explain the changes in egg quality during storage and preservation.

Section B

Part A

Answer any **TWO** questions ($2 \times 10 = 20$ Marks)

9. Discuss the enzymes used in food processing.
10. Explain the types, mechanism and prevention of browning reactions.
11. Elaborate on the processed products of wheat.
12. Discuss the effect of processing on physicochemical properties of meat, fish and poultry.

Part B

Compulsory question ($1 \times 10 = 10$ Marks)

13. Determine the factors leading to post harvest losses.
Discuss the practices followed to reduce post harvest losses.
