

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. FSND- END SEMESTER EXAMINATIONS - NOV'2024

SEMESTER - I

24PNDET1A01 - Food Processing and Technology

Total Duration : 2 Hrs. 30 Mins.

Total Marks : 60

Section B

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

1. Explain the different food processing methods and its significance.
2. Write about the enzymatic browning with suitable example.
3. Discuss the effect of processing on nutritive value of pulses.
4. Elaborate on the technologies of fruit and vegetable processing.
5. Brief about the sterilization and pasteurization of milk.
6. How does aging process contribute to meat tenderness?
7. Outline the steps involved in the processing of egg.
8. Detail the principles of post-harvest technology.

Section C

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

9. Illustrate the effect of processing on components and nutritional value of foods.
10. Elaborate the steps involved in parboiling of rice with a neat flow chart.
11. Write a short note on the following :
a. Fruit based products b. Fermentation.
12. Summarize the techniques used in processing and preservation of the fish.

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

13. Explain about the advanced technologies in post-harvest management.
