

PH 591.4

Reg. No:

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St Aloysius College (Autonomous)
Mangaluru

Semester IV - P.G. Examination - M.Sc. Food Science & Technology
August / September 2021

POST HARVEST TECHNOLOGY OF PLANTATION CROPS

Max. Marks: 70

Time: 3 Hours

(6x3=18)

I Answer any SIX of the following.

1. What is coffee brew concentrate? Give their composition.
2. Give the difference between green tea and yellow tea.
3. Name any five adulterations in spices.
4. What is the difference between spices and condiments?
5. Define oleoresin, Give their composition.
6. What is the difference between essential oil and volatile oil?
7. What is the ideal stage of harvesting vanilla? Give their growing conditions.

II Answer any FOUR of the following.

(4x7=28)

8. Elaborate on fermentation process in cocoa bean. What are the changes occurred during fermentation?
9. Discuss on the processing of black tea.
10. Explain the processing of chicory root. Give their application.
11. Briefly discuss about quality evaluation and grading of tea.
12. Discuss on the different methods involved in roasting of coffee, what are the changes occurred during roasting?

III Answer any TWO of the following.

(2x12=24)

13. Discuss on processing and value-added products of coconut.
14. Elaborate on the processing of Chocolate.
15. Discuss on post-harvest management of cardamom.

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ST. ALOYSIUS COLLEGE
P.G. DEPARTMENT
MANGALORE-575 004

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Mangaluru**

Semester IV – P.G. Examination – M.Sc. Food Science & Technology

August / September 2021

FOOD PACKAGING

Max. Marks: 70

Time: 3 Hours

(6x3=18)

I Answer any SIX of the following.

1. Name any three edible films and their composition.
2. What are the general needs of packaging material?
3. Write a short note on functions of food packaging.
4. Write the pros and cons of modified atmosphere packaging systems.
5. Write a short note on labelling.
6. Write a short note on migration of toxins into food from packaging materials.
7. Mention the economic issues of packaging materials.

II Answer any FOUR of the following.

(4x7=28)

8. Explain the different testing methods of paper packaging materials.
9. Discuss in brief about the aseptic packaging and its role in extending the shelf life of the food.
10. Discuss on classification of polymers.
11. Write in detail the manufacturing process of glass container.
12. Discuss in brief about packaging requirements of eggs and microwavable foods.

III Answer any TWO of the following.

(2x12=24)

13. Explain the role of active package systems in market and discuss about the scavengers and emitters involved in the active packaging.
14. Discuss in detail about the processing and converting of thermo plastic polymers.
15. Explain the process involved in producing metal cans for food and beverages.

PS 595.4

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Semester IV – P.G. Examination – M.Sc. Food Science & Technology

August / September 2021

FOOD SAFETY AND QUALITY CONTROL

Time: 3 Hours

Max. Marks: 70

I Answer any SIX of the following.

(6x3=18)

1. Write a note on WTO agreements.
2. Write a note on the role of different National regulatory.
3. Write a note on pest prevention and its control.
4. Mention the applications of HACCP in food safety.
5. Write a short note on Organic food.
6. Mention the objectives of BIS & AGMARK.
7. List out the different practices involved in TQM.

II Answer any FOUR of the following.

(4x7=28)

8. Discuss in detail about GLP.
9. Discuss on different ISO standards.
10. Explain enumeration of microorganisms by chemical methods.
11. Discuss the current challenges to food safety.
12. Explain product and nutritional labelling.

III Answer any TWO of the following.

(2x12=24)

13. Explain in detail about the role of importance of Codex Alimentarius Commission.
14. Discuss the methods of evaluation of food adulteration and toxic constituents.
15. Explain the salient features and functions of FSSAI.
