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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)

- Answer any SIX of the following.
- 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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Semester IV - P.G. Examination - M.Sc. Food Science & Technology

August / September 2021

FOOD PACKAGING

Time: 3 Hours

Max. Marks: 70

(6x3=18)

- I Answer any <u>SIX</u> of the following.
- 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.

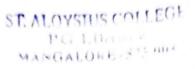
(4x7=28)

- 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.



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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 <u>SIX</u> 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 GIP.
- 9. Discus 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.
