

PH 591.4

Reg. No:

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**St Aloysius College (Autonomous)**  
**Mangaluru**  
**Semester IV - P.G. Examination - M.Sc. Food Science and Technology**  
**July/August - 2022**  
**POST HARVEST TECHNOLOGY OF PLANTATION CROPS**

Time: 3 Hours

Max. Marks: 70

**I. Answer any SIX of the following:**

**(6×3=18)**

1. What are the quality analysis of cocoa.
2. Write a note on tea concentrate.
3. Write on the brewing techniques involved in coffee.
4. Give the growing and harvesting condition of cocoa.
5. Give the beneficial property of spices.
6. Comment on grading of tea.
7. What is instant tea? Give their methods of processing.

**II. Answer any FOUR of the following:**

**(4×7=28)**

9. Explain processing on different types of tea.
10. Discuss about roasting of coffee bean and comment on the changes occurred during roasting.
11. Discuss on process involved in decaffeinating in coffee.
12. Discuss on post-harvest processing of cardamom.

**III. Answer any TWO of the following:**

**(2×12= 24)**

13. Describe the manufacturing of major Indian spices pepper and cardamom.
14. Discuss the processing involved in products of cashew nut and arecanut.
15. Discuss on chocolate manufacturing procedures.

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**Semester IV - P.G. Examination - M.Sc. Food Science and Technology**

July - 2022

**FOOD PACKAGING**

Time: 3 Hours

Max. Marks: 70

**I. Answer any SIX of the following:**

**(6×3=18)**

1. Write short note on types of paper.
2. Comment on retort packaging.
3. Write a note on role of nanotechnology in food packaging systems.
4. List out the advantages and disadvantages of vacuum packaging.
5. Mention the packaging requirements for horticultural and microwavable foods.
6. Write note on recycling in food packaging.
7. Write a note on edible coating.

**II. Answer any FOUR of the following:**

**(4×7=28)**

8. Discuss on glass container testing.
9. Explain the packaging requirements for cereals and snack foods.
10. Explain the properties and classification of polymers.
11. Discuss on active food packaging.
12. Discuss on packaging standards, labelling and regulations.

**III. Answer any TWO of the following:**

**(2×12= 24)**

13. Elaborate on blow molding and injection molding process utilized for conversion of thermoplastic polymers.
14. Discuss in detail about pulping process in processing of paper.
15. Explain in detail about composition and manufacturing of glass container.

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PS 595.4

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ST ALOYSIUS COLLEGE  
P.G. DEPARTMENT  
MANGALORE - 575 003

**St Aloysius College (Autonomous)**  
**Mangaluru**  
**Semester IV - P.G. Examination - M.Sc. Food Science and Technology**

**July/August - 2022**

**FOOD SAFETY AND QUALITY CONTROL**

**Time: 3 Hours**

**Max. Marks: 70**

**I. Answer any SIX of the following:**

**(6×3=18)**

1. Write short note on principles of quality assurance.
2. Write a note on US FDA, BRC.
3. Write a note on pest control and its prevention.
4. Explain the role of cleaning and sanitizing agents.
5. Comment on food hazards.
6. Write note on codex alimentarius.
7. Write short note on AGMARK

**II. Answer any FOUR of the following:**

**(4×7=28)**

8. Explain the concept of food traceability for food safety and its importance.
9. Discuss on WTO agreements.
10. Explain about total quality management (TQM).
11. Explain the importance and functions of quality control
12. Discuss about FSSAI, Food safety and Standards Act 2006.

**III. Answer any TWO of the following:**

**(2×12= 24)**

13. Describe the Enumeration of microorganisms in foods by chemical and microscopic methods.
14. Discuss briefly on ISO Standards
15. Explain in detail about Good Manufacturing Practices.

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