

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
September - 2020

POST HARVEST TECHNOLOGY OF PLANTATION CROPS

Time: 3 Hours

Max. Marks: 70

I. Answer any SIX of the following:

(6x3=18)

1. What is isoprene rule? Classify terpene based on the number of isoprene units.
2. Write short note on brewing of coffee.
3. Differentiate between flavourants and colourants.
4. Give a brief account on the chemical composition of volatile oils.
5. Write a note on the composition of tea.
6. Comment on postharvest changes during cocoa processing.
7. What is chicory powder? Discuss its applications.

II. Answer any FOUR of the following:

(4x7=28)

8. Explain the methods employed in extraction of mint oil and write the major chemical components present in mint oil.
9. Describe the production process for oleoresins and its application.
10. Explain fermentation and roasting in coffee. What are the changes occurs during roasting?
11. Describe quality evaluation and grading of tea.
12. Explain the process manufacturing of cocoa mass & cocoa butter and role of hydrolytic enzymes in cocoa curing.

III. Answer any TWO of the following:

(2x12=24)

13. Describe the technology in the manufacturing of chocolate.
14. Provide scientific name and major character impact compounds of turmeric, chili and pepper. Write a short note on their health benefits.
15. Explain the methods of extraction of essential oils with suitable diagrams and comment on their applications.

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**Semester IV – P.G Examination – M.Sc. Food Science and Technology
September - 2020**

FOOD PACKAGING

Time: 3 Hours

Max. Marks: 70

I. Answer any SIX of the following:

(6x3=18)

1. Define the functions of food packaging.
2. Mention the classification of polymers.
3. Note on properties of thermoplastic polymers.
4. Write a note on Tin plate containers.
5. Mention the properties & testing of glass containers.
6. Note on Vacuum & Modified atmosphere packaging systems.
7. Write a note on Edible films & coatings.

II. Answer any FOUR of the following:

(4x7=28)

8. Discuss the different types of paper products.
9. Explain the processing of conversion of Thermo plastic polymers.
10. Explain briefly Aseptic & Retort pouch packaging.
11. Mention the sources of toxic materials and migration of toxic into food materials.
12. Explain in brief about Nanotechnology in food packaging.

III. Answer any TWO of the following:

(2x12=24)

13. Discuss in detail the processing, properties & testing of paper packaging materials.
14. Briefly explain about food packaging labelling, standards & regulations.
15. Explain in detail the packaging requirements of different food commodities.

PS 595.4

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

September - 2020

FOOD SAFETY AND QUALITY CONTROL

Time: 3 Hours

Max. Marks: 70

I. Answer any SIX of the following:

(6x3=18)

1. Write a short note on Organic food.
2. Note on concept of food quality.
3. Mention the objectives of BIS & AGMARK.
4. Mention the principles of food quality assurance.
5. List out the different practices involved in TQM.
6. Mention the applications of HACCP in food safety.
7. Explain the role of ISO 22000.

II. Answer any FOUR of the following:

(4x7=28)

8. Explain in brief food quality assurance and food quality management.
9. Explain the different methods in enumeration of microorganisms in food.
10. Discuss the current challenges to food safety.
11. Explain product and nutritional labelling.
12. Discuss in detail the role of importance of Codex Alimentarius Commission.

III. Answer any TWO of the following:

(2x12=24)

13. Discuss the methods of evaluation of food adulteration and toxic constituents.
14. Briefly explain the salient features & functions of FSSAI.
15. Mention the objectives, importance & functions of quality control in food industry.
