## DKM COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE

# DEPARTMENT OF FOODS AND NUTRITION POST HARVEST TECHNOLOGY

SUB CODE: 15SNF4A

## SECTION-A 2 Marks

#### UNIT-I

- 1. Give definition of Post harvest technology
- 2. List importance on maintain quality of grains
- 3. List the problems encountered to maintain quality of grains
- 4. What are the factors involved in maintaining quality of grains
- 5. How will you ensure the quality of grain?
- 6. What is the normal moisture and relative humidity? of stored grains
- 7. Define warehouse

## **UNIT-II**

- 1. Write the importance on processing
- 2. What are breakfast cereals?
- 3. List the by-products of rice milling
- 4. List the by-products of wheat milling
- 5. Name the types of rice
- 6. Name the types of wheat
- 7. Define traditional pulse processing
- 8. Define modern pulse processing

### UNIT-III

- 1. Define protein concentrate and Isolate
- 2. Write the nutritional importance of soya bean
- 3. Write the nutritional importance of peanut
- 4. Write the nutritional importance of sesame
- 5. List the types of beverage
- 6. What are the types of sugar?
- 7. What are the types of tea?

8. What are the types of coffee?

## **UNIT-IV**

- 1. Give the occurrence of algae
- 2. Give the toxicity of algae
- 3. Write the types of algae
- 4. Write the nutritive value of algae
- 5. Give the occurrence of mushroom
- 6. Give the toxicity of mushroom
- 7. Write the types of mushroom
- 8. Write the nutritive value of mushroom

#### **UNIT-V**

- 1. List types of insects attacking food grain
- 2. List the methods to control insect

## SECTION-C 10 Marks

## UNIT-I

- 1. Elaborate various factors which help to maintain grains quality
- 2. Explain in detail on importance on maintain grain quality
- 3. Write the current scenario on development of post harvest technology in India

## UNIT-II

- 1. Draw a flowchart on rice processing
- 2. Depict a flowchart on wheat processing
- 3. Explain the importance of breakfast cereals with examples
- 4. Give brief note on rice by-product and its use
- 5. Give brief note on wheat by-product and its use
- 6. Illustrate steps in traditional pulse processing
- 7. Illustrate steps in modern pulse processing

## UNIT-III

- 1. Explain the steps followed in protein concentrate and isolates
- 2. How the soybean is processed? Explain in flowchart

- 3. How the peanut is processed? Explain in flowchart
- 4. Explain sesame processing
- 5. Write the processing of coffee
- 6. Write the processing of tea
- 7. Write the processing of sugar

#### **UNIT-IV**

- 1. Write the steps followed in algae cultivation explain with example
- 2. Write the steps followed in mushroom cultivation explain with example

## **UNIT-V**

- 1. Explain in details on types of methods in insect controlling
- 2. Write the causes of rodent damage in grains
- 3. Draw the life cycle of flour beetle
- 4. Explain in details on insect attacking food grains