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**D.K.M.COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1
SEMESTER EXAMINATIONS**

APRIL – 2018

15SBT4A

SKILL BASED SUBJECT-II: FOOD PROCESSING TECHNOLOGY

Time : 2 Hrs

Max. Marks : 50

SECTION-A (10 x 2 = 20)

Answer ALL the questions.

Write short notes for the followings.

1. Importance of food for healthy life.
2. Functions of vitamin.
3. Food additives and its need.
4. Food colourant.
5. SCP.
6. Blanching.
7. Food poisoning.
8. Fermentation.
9. Diseases of spoiled food.
10. Pasteurization.

SECTION-B (3x 10 = 30)

Answer any THREE of the following questions.

11. Write about the Constituents of food.
12. Explain the role of food additives in food processing and preservation.
13. Discuss about the Fermented food – cheese, yoghurt.
14. SCP – Explain.
15. Spoilage of foods – Discuss.

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