

2024
Ist Sem.

M.TECH FOOD TECHNOLOGY
I Semester Examination 2024
Course Code- MFTG- 109
Course Title – Plantation Crops & Spices

Roll No:

Time: 3 Hours

Max Marks 60

Section A (Answer all the questions)

12M

- a) What is decaffeinated coffee? (2M) [CO1; PO3.5]
- b) What is the role of theaflavins and thearubigins? (2M) [CO2; PO3.5]
- c) What are major & minor spices? (2M) [CO5; PO3.5]
- d) Explain the processing and composition of mint. (2M) [CO5; PO3.5]
- e) What is Scoville Heat Units (SHU)? (2M) [CO5; PO1,2.5]
- f) Which spice is known as “King of spices”? Mention its scientific name. (2M) [CO5; PO3.5]

Section B (Answer any four questions)

6*4=24M

- Q1) Discuss in detail instant tea manufacturing. (6M) [CO2; PO1.3]
- Q2) Write a detailed note on dry & wet processing of green coffee beans. (6M) [CO1; PO3.5]
- Q3) Explain the fat and sugar bloom that may occur in chocolate. (6M) [CO3; PO1.3]
- Q4) Describe the processing and composition of cardamom. (6M) [CO5; PO3.5]
- Q5) Explain the processing of chocolate manufacturing. (6M) [CO3; PO1.3]
- Q6) Discuss the processing & composition of dates. (6M) [CO4; PO2.5]
- Q7) Discuss the steps involved in conversion of green coffee into beverage. (6M) [CO1; PO5.6]

Section C (Attempt any two questions)

12*2=24M

- Q1. Define fermented & non fermented tea. Explain in detail the complete processing of black tea (12M) [CO2; PO1,3]
- Q2. Elaborate the complete production of cocoa powder in detail. (12M) [CO3; PO1.5]
- Q3. Define adulteration. Explain with examples of different adulterants in spices and mention their detection procedures. (12M) [CO5; PO1,3,4]
- Q4. Give an insight into the production, processing, and phytochemical composition of: (12M)
 - a) Coriander or asafoetida [CO4; PO2.5]
 - b) Cumin or Cinnamon [CO5; PO5]