

2020
18/11/20

M.TECH FOOD TECHNOLOGY
I Semester Examination 2020
Course Code- MFTG- 109
Course Title – Plantation Crops & Spices

Roll No:

TIME: 3 hours

Max. Marks: 75

Note: 1. Answer five questions in Section-A.

2. Answer any five questions in Section- B.

Section A

1. Define “Aroma Stripping”. Discuss the chemistry of tea in terms of its polyphenolic content. (5M)
2. Explain the process of Sen-cha and Kamaira-cha for green tea processing. (5M)
3. Discuss in detail the changes taking place during roasting of coffee beans. (5M)
4. Explain in brief the methods of extraction of oleoresins & essential oils. (5M)
5. Write a short note on ‘grading of cinnamon’. (5M)
6. Define ‘Spice’ and discuss the impact of spice intake on health. (5M)
7. Explain the processing of saffron. (5M)

Section B

- Q1) Discuss in detail the processing of black tea manufacturing. (10M)
- Q2) Explain the wet & dry methods of coffee processing. (10M)
- Q3) Illustrate the steps involved in the conversion of green coffee into beverage. (10M)
- Q4) Explain the processing of cocoa powder manufacturing. (10M)
- Q5) Which spice is known as “King of Spices”. Describe its processing. (10M)
- Q6) Define adulteration. Mention 5 spices along with their sources of adulteration and the tests to identify them. (10M)
- Q7) Explain the processing of any of the following (10M)
 - a) Cinnamon
 - b) Cardamom