

1058

B. Voc. (Food Processing and Preservation)

Sixth Semester

BFP-605: Plantation Product and Technology of Spices

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

- Q.1 a) Define roasting
 b) What is fermentation
 c) Mention chemical constituents of coffee
 d) Give difference between Green, oolong and CTC.
 e) What are oleoresins and flavour identicals
 f) What are volatile compounds? Give examples

(2 X 6=12)

UNIT I

- Q2. a) Discuss the different methods involved in the harvesting of coffee bean harvesting. (6)
 b) Discuss the changes taking place during fermentation of coffee beans (6)
- Q3.a) Describe the manufacturing of coffee powder. (6)
 b) Explain how quality grading of coffee is done. (6)

UNIT II

- Q4. a) Describe in detail different of tea. (6)
 b) Discuss the manufacturing of instant tea (6)

- Q5. a) Describe the chemical constituents and technology for making CTC tea. (12)

UNIT III

- Q6. a) Give chemical constituents of cocoa bean. Discuss in detail the processing of coffee bean. (12)
- Q7. What are different types of chocolates? Discuss in detail the manufacturing of chocolate. (12)

UNIT IV

- Q8. a) Discuss the chemistry and technology of pepper and ginger (6)
 b) Discuss the enzymatic synthesis of flavour identicals (6)
- Q9. a) Describe the chemistry and technology of cumin and cinnamon (6)
 b) Briefly describe the manufacturing of essential oils (6)

x-x-x