

1057

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. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Define the following:-

- a) Chicory chemistry
- b) Instant tea
- c) Cocoa liquor
- d) Harvesting
- e) Oleoresins
- f) Fermentation

(6x2)

UNIT – I

II. a) What are the changes occurring during fermentation of coffee beans?

b) How is quality grading of coffee done? (2x6)

III. a) Explain the process for the manufacture of coffee products.

b) What are the chemical constituents of coffee? (2x6)

UNIT – II

IV. a) Explain different types of tea.

b) How is green tea manufactured? (2x6)

V. a) What is the difference between green tea and instant tea?

b) Explain the occurrence and constituents of tea. (2x6)

UNIT – III

VI. a) How is processing of cocoa bean done?

b) How is quality control of chocolates done? (2x6)

VII. a) Write a note on different types of cocoa products.

b) How is chocolate manufactured? (2x6)

P.T.O.

(2)

UNIT – IV

- VIII. a) Write a note on any two types of spices.
b) Explain the present trends in the synthesis of volatiles. (2x6)
- IX. a) What are the differences between major and minor spices? Give examples.
- X. b) Write the method of manufacture of any two types of minor spices. (2x6)

x-x-x