

<b>QP Code: D143706</b>		<b>Total Pages: 01</b>	<b>Name:</b>
			<b>Register No.</b>
<b>FOURTH SEMESTER (CUFYUGP) DEGREE EXAMINATION, APRIL 2026</b>			
<b>FOOD TECHNOLOGY</b>			
<b>FTL4CJ 205 - Spices and Plantation Crops</b>			
<b>2024 Admission onwards</b>			
<b>Maximum Time :2 Hours</b>			<b>Maximum Marks :70</b>
<b>Section A</b>			
<b>All Question can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)</b>			
1	List any four major spices.		
2	Why is bleaching required for cardamom?		
3	What is an oleoresin and its use?		
4	What is milling and which mill is commonly used for spices?		
5	Explain oolong tea process.		
6	Why is moisture analysis is important in spices?		
7	What is green coffee?		
8	What is fermentation and how is it important in coffee processing?		
9	How to improve solubility of instant coffee powder?		
10	What is vanillin and vanilla?		
<b>Section B</b>			
<b>All Question can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)</b>			
11	Explain the standards and FSSAI specifications of pepper black powder.		
12	Write the steps or flow chart of ginger oleoresin manufacturing process.		
13	Describe the composition and utilization of Cassia in Food Processing.		
14	What are the components and characteristics of spartan seasoning?		
15	What is HACCP and describe one major physical hazard and a CCP in spice processing?		
16	Write down the steps in dried marjoram and its oil.		
17	Describe the production process of cocoa powder.		
18	Write the flowchart of dried rosemary.		
<b>Section C</b>			
<b>Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)</b>			
19	Write an essay on the processing of turmeric.		
20	Discuss in detail the processing of Instant coffee.		