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**SECOND YEAR (S.Y B.Voc Food Processing Technology)**  
**BVO24101: Spices Technology**  
**(Semester IV)**

**Program:** B.Voc (FPT)  
**Program Specific:** B.VOC (Food Processing Technology)  
**Course Type:** Major  
**Paper:**

**Credits:** 2  
**Time:** 2 Hours  
**Max. Marks:** 30  
**SET:** A

**Instructions to the candidate:**

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw a well labelled diagram wherever necessary.

**Q1) Answer the following**

[5 X 1= 5]

- a) Give full form of MSG.
- b) Give the uses of rose merry.
- c) Enlist any 4 principle flavoring compounds in spices.
- d) Which spices are used in bakery products?
- e) Write down the health benefits of turmeric.

**Q2) Answer the following (Attempt any 5/7)**

[5 X 2 =10]

- a) Give the use of vanilla and cocoa beans in food processing.
- b) What are the different packaging materials used for packaging of spices?
- c) What do you mean by cryogenic grinding?
- d) What are the different by-products of plantation crops?
- e) Which different flavors are used in soft drinks?
- f) What is the process of de-odourization in garlic?
- g) Enlist the different products of cardamom and explain any one.

**Q3) Answer the following/Write short notes on following (Attempt any 2/4)**

[2 X 5 = 10]

- a) What are the different synthetic flavoring compounds used in foods?
- b) Explain the process of oleoresin extraction from ginger.
- c) Describe the different value added products from onion?
- d) Explain in details about processing of chili powder.

**Q4) Answer the following (Attempt any 1/2)**

[5 X 1 = 5]

- a) What are the different steps involved in processing of black pepper?
- b) Explain processing of cashew nut and its value added products.

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