

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**B.Tech. (Food Technology) (Sem.-6)**  
**TECHNOLOGY OF SPICES AND HERBS**

Subject Code : BTFT-326.2-19

M.Code : 91975

Date of Examination : 14-07-22

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

**1. Write briefly :**

- a) How is the quality of spices evaluated?
- b) What is the difference in spices and herbs? Give Examples.
- c) What is the difference between oleoresins and essential oils?
- d) What is the difference in condiments and seasonings? Give examples.
- e) Enlist the techniques used to form oleoresins from spices.
- f) What kind of physiological effect of spices?
- g) Name the characteristic component of turmeric, cinnamon, and cardamom.
- h) What kind of products are developed from Brahmi and Thyme?
- i) Name the components which are responsible for medicinal value of herbs.
- j) What is the usefulness of spice blends?

## SECTION-B

2. What are the compositional differences in Tulsi and Mint?
3. What are the packaging techniques used for Spices and Herbs?
4. What is the importance of spices in the diet of Indians?
5. What is the basis of classification of spices? How is the quality of spices evaluated?
6. What kind of spoilage occurs due to improper packaging of spices?

## SECTION-C

7. Explain the antimicrobial and medicinal value of different herbs.
8. What are the major and minor spices? Write in details about the curry leaves, saffron and lemon grass.
9. Explain the various unit operations involved in processing of major spices.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**