**Reg. No. \_\_\_\_\_\_\_\_**

**Karunya University**

**(Karunya Institute of Technology and Sciences)**

(Declared as Deemed to be University under Sec.3 of the UGC Act, 1956)

**Supplementary Examination - June 2011**

**Subject Title: PROCESSING OF FOOD COMMODITIES Time: 3 hours**

**Subject Code: 10FP201 Maximum Marks: 100**

#### **Answer ALL questions**

**PART – A (10 x 1 = 10 MARKS)**

1. What is milling?

2. What is bakar yeast?

3. Define dehydration.

4. Define canning.

5. Define pasteurisation.

6. Give the example for dairy products.

7. What is curing process?

8. Define coagulation.

9. Write 2 characteristics of fresh meat.

10. Write the steps involved in production of vanilla.

**PART – B (5 x 3 = 15 MARKS)**

11. Discuss briefly about wheat milling.

12. Discuss about preservation treatments.

13. Explain briefly on dairy processing.

14. Explain briefly processing of poultry products.

15. Write short notes on processing of cocoa.

**PART – C (5 x 15 = 75 MARKS)**

16. Write note on Rice and pulse milling and oil extraction.

(OR)

17. Write the type of breads and explain briefly on processing of breads.

18. Write short note on production of fruits and vegetable in India. Explain briefly on preservation of vegetables.

(OR)

19. Discuss about fruit juices, dehydration and aseptic processing.

20. Explain with detailed function of homogeniser, pumps and equipments.

(OR)

21. Explain the method of processing of icecream, cheese and paneer.

22. Discuss about processing of fish and marine product.

(OR)

23. Explain about manufacturing of meat products and poultry products.

24. Write the details of processing of tea and coffee.

(OR)

25. Discuss about processing of vanilla, cardamom and turmeric.