

End Semester Examinations - 2015-16 Even Semester - May 2016

14FP2036 Processing of Food Commodities

Set A

Time : 3 hrs
Total Marks: 100

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1. (a) Discuss the different types of mixing methods for shortening cakes and foam style cakes. (15 Marks)
(b) Draw the flowchart for the process involved in manufacture of biscuits. (5 Marks)

OR
 2. (a) Describe in detail about the processing steps of paddy. (15 Marks)
(b) Write about the steps involved in manufacture of pasta. (5 Marks)
 3. (a) Explain the process of canning of fruits and vegetables. (15 Marks)
(b) What are the main causes of heavy losses in fruits and vegetables? (5 Marks)

OR
 4. (a) Discuss in detail about aseptic processing of fruit juices. (15 Marks)
(b) Give a brief note on hurdle technology. (5 Marks)
 5. (a) What is pasteurization? Describe in detail about the different methods of pasteurization. (10 Marks)
(b) Discuss the different quality control tests employed grading the milk. (10 Marks)

OR
 6. (a) Explain ice cream production process with help of a flow diagram. (10 Marks)
(b) Outline the process involved in the manufacture of cottage cheese. (10 Marks)
 7. (a) Elaborate on post-mortem handling of animals. (15 Marks)
(b) Write a short note on rigor mortis. (5 Marks)

OR
 8. Discuss the methods of processing of
(a) Turmeric (10 Marks)
(b) Ginger (10 Marks)
 9. (a) Explain the various postharvest activities practiced in the manufacture of cocoa. (15 Marks)
(b) Explain the working of frisse conche with the help of a neat diagram. (5 Marks)
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Wishing you All the Best
