

Reg.No. _____



Karunya UNIVERSITY

(Karunya Institute of Technology & Sciences)
(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

End Semester Examination – Nov/Dec – 2016

Code : 14FP2036
Sub. Name : Processing of Food Commodities

Semester : 2016-17 ODD
Duration : 3hrs
Max. marks : 100

ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)

Q. No.	Sub Div.	Questions	Course Outcome	Marks
1.	a.	Discuss briefly about the different types of mixing methods for shortening cakes and foam style cakes.	CO1	15
	b.	Write the processes involved in manufacture of bun.	CO3	5
(OR)				
2.	a.	Discuss briefly about the process of rice milling.	CO1	15
	b.	Draw the flowchart for processing oilseeds by expeller.	CO1	5
3.	a.	Write the process of canning of fruits and vegetables.	CO1	15
	b.	Write a short note on hurdle technology.	CO1	5
(OR)				
4.	a.	Explain with a flow diagram the steps of minimal processing fruits and vegetables.	CO1	15
	b.	Explain the process of fruit juice powder production.	CO1	5
5.	a.	Write about the processing technology of cheddar cheese.	CO3	15
	b.	Describe the manufacturing process of yoghurt	CO3	5
(OR)				
6.	a.	Discuss the different methods of pasteurization.	CO1	10
	b.	Enumerate the various quality control tests for milk and its purpose.	CO2	10
7.	a.	Describe the different steps involved in slaughtering process.	CO1	15
	b.	Write a note on egg freezing process.	CO3	5
(OR)				
8.	a.	Explain various kinds of sausages and their manufacturing methods.	CO3	10
	b.	Draw the flowchart for the preparation of fish meal and fish oil.	CO2	10
<u>Compulsory:</u>				
9.	a.	Explain the processing of Cocoa and steps involved in Chocolate manufacturing.	CO3	20

ALL THE BEST