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



**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**

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|  |  | **Semester :** | **2016-17 ODD** |
| **Code :** | **14FP2036** | **Duration :** | **3hrs** |
| **Sub. Name :** | **PROCESSING OF FOOD COMMODITIES** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

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| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Discuss briefly about the process of manufacture of bread. | CO3 | 10 |
| b. | Elaborate in detail about the steps involved in the manufacture of biscuit. | CO3 | 10 |
| (OR) | | | | |
| 2. | a. | Discuss briefly about the process of paddy milling. | CO1 | 15 |
| b. | Draw the flowchart for rice milling by multiple pass milling process. | CO1 | 5 |
| 3. | a. | Describe the various types of preservation methods for fruit juices. | CO1 | 10 |
|  | b. | Discuss in detail about aseptic processing of fruits and vegetables. | CO1 | 10 |
| (OR) | | | | |
| 4. | a. | Mention the principles in dehydration of fruit juice and discuss the various methods of dehydration. | CO1 | 10 |
|  | b. | Explain with a flow diagram the steps of fruit juice processing. | CO1 | 10 |
| 5. | a. | Explain the process of manufacture of ice cream. | CO3 | 15 |
|  | b. | Draw the flowchart fro manufacture of toned milk. | CO3 | 5 |
| (OR) | | | | |
| 6. | a. | Write about the processing technology of cheddar cheese. | CO3 | 15 |
|  | b. | Mention the various microorganisms involved in the spoilage of milk. | CO2 | 5 |
| 7. | a. | Elaborate in detail about the methods of stunning animals in a slaughter house. | CO1 | 10 |
|  | b. | Explain the different methods employed for meat curing. | CO1 | 10 |
| (OR) | | | | |
| 8. | a. | Describe about various operations involved in poultry processing with help of flow chart. | CO1 | 10 |
|  | b. | Explain the process of egg powder production with the help of a flowchart. | CO3 | 10 |
|  | | **Compulsory:** |  |  |
| 9. |  | Elaborate in detail about the processing of tea and coffee. | CO3 | 20 |