

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 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 for 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
<u>Compulsory:</u>				
9.	a.	Elaborate in detail about the processing of tea and coffee.	CO3	20

ALL THE BEST