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 – April/May – 2017**

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| **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. | Elaborate the process and equipments used in rice milling process. | CO1 | 15 |
| b. | Explain the process of pulse milling by wet milling method with help of a flowchart. | CO1 | 5 |
| (OR) | | | | |
| 2. | a. | Discuss briefly about the various process of manufacture of bread. | CO3 | 17 |
| b. | Draw the flowchart for bun manufacturing process. | CO3 | 3 |
| 3. | a. | Explain in detail about the process of canning of fruits and vegetables. | CO1 | 15 |
|  | b. | Write a short note on application of hurdle technology in food preservation. | CO1 | 5 |
| (OR) | | | | |
| 4. | a. | Describe the various types of preservation methods for fruit juices. | CO1 | 15 |
|  | b. | Explain in detail about processing of fruit juice. |  | 5 |
| 5. | a. | Explain the process of manufacture of ice cream with the help of a flowchart. | CO3 | 15 |
|  | b. | Mention any five quality control tests performed on milk along with its function. | CO2 | 5 |
| (OR) | | | | |
| 6. | a. | Describe the manufacturing process of cottage cheese. | CO3 | 15 |
|  | b. | Draw the flowchart for manufacture of yoghurt. | CO3 | 5 |
| 7. | a. | Discuss briefly about the processing of cured meat. | CO1 | 10 |
|  | b. | Elaborate in detail about the methods of stunning animals in a slaughter house. | CO1 | 10 |
| (OR) | | | | |
| 8. | a. | Describe about various operations involved in poultry processing with help of flow chart. | CO1 | 15 |
|  | b. | Explain the process of egg powder production. | CO3 | 5 |
|  | | **Compulsory:** |  |  |
| 9. | a. | Explain in detail about processing of cocoa. | CO1 | 10 |
|  | b. | Elaborate in detail about processing of tea. | CO1 | 10 |

ALL THE BEST