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**

|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  |  |
| **Code :** | **14FP2036** | **Duration :** | **3hrs** |
| **Sub. Name :** | **PROCESSING OF FOOD COMMODITIES** | **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 | 17 |
| b. | Draw the flowchart for biscuit manufacturing process. | CO3 | 3 |
| (OR) | | | | |
| 2. | a. | Discuss briefly about the process of pulse milling. | CO1 | 15 |
| b. | Write a note on the refining of oil. | CO1 | 5 |
| 3. | a. | Explain the process of minimal processing of fruits and vegetables with the help of a flowchart. | CO1 | 15 |
|  | b. | Discuss in detail about aseptic processing of fruits and vegetables. | CO1 | 5 |
| (OR) | | | | |
| 4. | a. | Discuss the various techniques used in preservation of fruit juice. | CO1 | 15 |
|  | b. | Explain the process of fruit juice powder production. | CO3 | 5 |
| 5. | a. | Elaborate in detail about the processing technology of cheddar cheese. | CO3 | 15 |
|  | b. | Explain the various methods of pasteurization. | CO1 | 5 |
| (OR) | | | | |
| 6. | a. | Classify milk depending upon the fat content. | CO1 | 10 |
|  | b. | Explain the manufacturing process of processed cheese. | CO3 | 10 |
| 7. | a. | Describe the different steps involved in slaughtering of pig. | CO1 | 15 |
|  | b. | Explain the meat canning process with the help of a flowchart. | CO3 | 5 |
| (OR) | | | | |
| 8. | a. | Explain various kinds of sausages and their manufacturing methods. | CO3 | 10 |
|  | b. | List out the various equipments used in poultry processing along with its purpose. | CO1 | 10 |
|  | | **Compulsory:** |  |  |
| 9. | a. | Explain in detail about processing steps involved in chocolate manufacturing process. | CO3 | 10 |
|  | b. | Elaborate in detail about processing of coffee. | C01 | 10 |

ALL THE BEST