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 :** | **14FP3024** | **Duration :** | **3hrs** |
| **Sub. Name :** | **FOOD PROCESSING AND BIOTECHNOLOGY** | **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. | Define vitamins. Classify vitamins and explain their functions and deficiency associated with human. | CO1 | 8 |
| b. | List few bacteria associated with foods and explain the role of bacteria in foods. | CO1 | 12 |
| (OR) | | | | |
| 2. |  | Define oriental foods. Discuss the role of microorganisms in fermentation of oriental foods. | CO1 | 20 |
| 3. |  | State the factors responsible for spoilage of foods in detail. | CO1 | 20 |
| (OR) | | | | |
| 4. |  | Enumerate the methods involved in cleaning of raw material used in food processing industries. | CO2 | 20 |
| 5. |  | Define filtration. Discuss in detail the filtration process and types of filters used for filtration. | CO2 | 20 |
| (OR) | | | | |
| 6. |  | Suggest the factors influences blanching time. Illustrate the role of steam blanchers in detail. | CO2 | 20 |
| 7. |  | Discuss the types of food preservation at low temperatures. Mention its advantages and disadvantages. | CO2 | 20 |
| (OR) | | | | |
| 8. | a. | Outline the production process of pickle with a neat flow diagram. | CO2 | 10 |
|  | b. | Enumerate the steps and the role of fungi in fermentation process of cheese. | CO2 | 10 |
|  | | **Compulsory:** |  |  |
| 9. |  | Illustrate the steps for poultry processing with a schematic representation. | CO2 | 20 |

ALL THE BEST