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

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**End Semester Examination – Nov/Dec – 2018**

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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. | Discuss on the process of pulse milling by wet milling method using a flow chart. | CO1 | 6 |
| b. | Give a brief discussing on the manufacturing process of bread. | CO3 | 14 |
| (OR) | | | | |
| 2. | a. | Enumerate on the process of rice milling and its equipments. | CO1 | 15 |
| b. | Write a short note on the bun manufacturing process. | CO3 | 5 |
|  |  |  |  |  |
| 3. | a. | Explain about the application of hurdle technology in food industry | CO1 | 7 |
| b. | Define canning and elaborate on the process of canning. | CO1 | 13 |
| (OR) | | | | |
| 4. | a. | Write a note on the aseptic processing of fruits and vegetables. | CO1 | 4 |
| b. | Give a brief note on the preservative methods used in fruit juices. | CO1 | 16 |
|  |  |  |  |  |
| 5. | a. | Discuss on the manufacturing of ice cream. | CO3 | 15 |
| b. | Briefly discuss on standardized milk. | CO3 | 5 |
| (OR) | | | | |
| 6. | a. | Write down five quality control test performed on milk with its functions. | CO2 | 5 |
| b. | Describe the manufacturing process of cottage cheese with the help of a flow chart. | CO3 | 15 |
|  |  |  |  |  |
| 7. | a. | Discuss elaborately on various poultry processing with functions. | CO1 | 12 |
| b. | Write a short note on egg powder production. | CO3 | 8 |
| (OR) | | | | |
| 8. | a. | Discuss on meat curing process. | CO1 | 10 |
| b. | Discuss about the methods involved in stunning animals in the slaughter house. | CO1 | 10 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. | a. | Give a detailed note on tea processing | CO1 | 10 |
| b. | Explain on the processing of cocoa. | CO3 | 10 |