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 – Nov/Dec – 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. | Describe in detail about the processing steps involved in paddy milling. | CO1 | 15 |
| b. | Draw the flowchart for processing oilseeds by expeller. | CO1 | 5 |
| (OR) | | | | |
| 2. | a. | Explain briefly about the process of manufacture of bread. | CO3 | 15 |
| b. | Write the processes involved in manufacture of bun. | CO3 | 5 |
|  |  |  |  |  |
| 3. | a. | Write the process of canning of fruits and vegetables. | CO1 | 15 |
|  | b. | Discuss in detail about aseptic processing of fruits and vegetables. | CO1 | 5 |
| (OR) | | | | |
| 4. | a. | Describe the various types of preservation methods for fruit juices. | CO1 | 15 |
|  | b. | Discuss in detail about aseptic processing of fruits and vegetables. | CO1 | 5 |
|  |  |  |  |  |
| 5. | a. | Explain the working of drum dryer with the help of a neat diagram. | CO1 | 15 |
|  | b. | Summarize the quality control tests performed on milk with its purpose. | CO2 | 5 |
| (OR) | | | | |
| 6. | a. | Explain the process of manufacture of ice cream. | CO3 | 15 |
|  | b. | Write a short note on standardized milk. | CO3 | 5 |
|  |  |  |  |  |
| 7. | a. | Describe the different steps involved in slaughtering of sheep. | CO1 | 15 |
|  | b. | Write a note on meat canning process. | CO1 | 5 |
| (OR) | | | | |
| 8. | a. | Enumerate the various equipments used in poultry processing with its functions. | CO1 | 10 |
|  | b. | Explain the process of egg powder production with the help of a flowchart. | CO3 | 10 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. | a. | Explain in detail about processing of cocoa. | CO3 | 10 |
|  | b. | Elaborate in detail about processing of coffee. | CO1 | 10 |

ALL THE BEST