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



**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 pulse milling process. | CO1 | 15 |
| b. | Draw the flowchart for rice milling by multiple pass milling process. | CO1 | 5 |
| (OR) | | | | |
| 2. | a. | Discuss briefly about the different types of mixing methods for shortening cakes and foam style cakes. | CO1 | 15 |
| b. | Summarize the steps involved in the manufacture of biscuit. | CO3 | 5 |
|  |  |  |  |  |
| 3. | a. | Explain minimal processing of fruits and vegetables with the help of a flowchart. | CO1 | 15 |
|  | b. | Write a short note on hurdle technology. | CO1 | 5 |
| (OR) | | | | |
| 4. | a. | Explain the various steps involved in the preparation of fruit juice. | CO1 | 15 |
|  | b. | Enumerate the causes for postharvest losses of fruits and vegetables. | CO2 | 5 |
|  |  |  |  |  |
| 5. | a. | Explain the working of spray dryer with the help of a neat diagram. | CO1 | 15 |
|  | b. | Write a note on pasteurized milk. | CO2 | 5 |
| (OR) | | | | |
| 6. | a. | Describe the manufacturing process of cheddar cheese. | CO3 | 15 |
|  | b. | Classify milk based on the fat content. | CO3 | 5 |
|  |  |  |  |  |
| 7. | a. | Describe the steps involved in the manufacture of sausage and their types with example. | CO1 | 10 |
|  | b. | Discuss the various stunning techniques used in slaughtering. | CO2 | 10 |
| (OR) | | | | |
| 8. | a. | Describe about various operations involved in poultry processing with help of flow chart. | CO1 | 15 |
|  | b. | Explain the process of freezing egg. | CO3 | 5 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | Explain the processing of Cocoa and steps involved in Chocolate manufacturing. | CO3 | 20 |

ALL THE BEST