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 :** | **14FP3017** | **Duration :** | **3hrs** |
| **Sub. Name :** | **FOOD INDUSTRY WASTE MANAGEMENT** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** |  | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. |  | Elaborate the high value components and whole waste exploitation from food wastes. | CO1 | 20 |
| (OR) | | | | |
| 2. |  | Explain the strategies to be practiced in food industries for the minimization of food wastes. | CO2 | 20 |
|  |  |  |  |  |
| 3. |  | Illustrate the good housekeeping recommendations for specific food processing industries to reduce wastes. | CO1 | 20 |
| (OR) | | | | |
| 4. |  | Outline the key reasons to optimize the processes to minimize water use and wastage in food industries. | CO3 | 20 |
|  |  |  |  |  |
| 5. |  | Formulate strategies for microbial risk management in relation to food industry wastes. | CO2 | 20 |
| (OR) | | | | |
| 6. |  | Write in detail about the changes in composition in the stability of plant based co-products. | CO2 | 20 |
|  |  |  |  |  |
| 7. |  | Discuss about the waste utilization and management in dairy processing industry. | CO3 | 20 |
| (OR) | | | | |
| 8. |  | Enlist and explain the common separation technologies available for food processing industry wastes and waste water. | CO2 | 20 |
|  | |  |  |  |
|  | | **Compulsory:** |  |  |
| 9. |  | Explain in detail about the utilization of rice bran with necessary flow chart. | CO3 | 20 |

ALL THE BEST