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

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**End Semester Examination – Nov / Dec – 2019**

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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 in detail 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 the aseptic processing of fruits and vegetables. | 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. | CO1 | 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)** | | | | |  | (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 | 15 |
| b. | Discuss the various stunning techniques used in slaughtering. | 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 the processing of cocoa. | CO3 | 10 |
| b. | Elaborate in detail the processing of coffee. | CO1 | 10 |