

School of Agriculture

Agriculture
ETE - Jun 2023

Time : 3 Hours

Marks : 100

Sem II - A1UA208B - Food Processing and Safety Issues

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

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| 1. | List the importance of components present in food | K1 CO1 (5) |
| 2. | Summarize the cooling and chilling of milk | K2 CO1 (5) |
| 3. | What are components of foods | K1 CO1 (5) |
| 4. | Identify guidelines in application of HACCP | K3 CO2 (10) |
| 5. | Identify manufacturing process of cheese | K3 CO2 (10) |
| 6. | Outline traditional method of shrikhand explain in details | K2 CO1 (10) |
| 7. | Dissect factors affecting safety of food | K4 CO5 (10) |

OR

Dissect biological hazard of food safety K4 CO5 (10)

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| 8. | Analyze the preparation of butter | K4 CO3 (15) |
| 9. | Construct benefits of TQM | K3 CO2 (15) |
| 10. | List uses of shrikhand in food | K5 CO4 (15) |

OR

Examine the traditional methodology and preparation of ghee K5 CO4 (15)