

SECOND SEMESTER B.A./B.Sc. DEGREE EXAMINATION, APRIL 2020

(CBCSS—UG)

Food Technology

FTL 2B 03—FOOD MICROBIOLOGY—I

(2019 Admissions)

Time : Two Hours

Maximum : 60 Marks

Part A*Each carries 2 marks.*

1. What is Petroff-Hausser Counting Chamber ?
2. What was important about Robert Hooke's work ?
3. Explain Abbe equation.
4. What is negative staining ?
5. Expand TEM.
6. What is R Plasmid ?
7. Define refractive index.
8. What is polar flagellum ?
9. What is working distance ?
10. What are porin proteins ?
11. Define heterotrophs.
12. Write another name of acid fast staining.

(Maximum 20 marks)

Part B*Each carries 5 marks.*

13. Classify bacteria based on nutritional requirements.
14. Briefly explain the principle of gram staining method.

Turn over

CHMK LIBRARY UNIVERSITY OF CALICUT

SECOND SEMESTER B.A./B.Sc. DEGREE EXAMINATION, APRIL 2020

(CBCSS—UG)

Food Technology

FTL 2C 02—FOOD CHEMISTRY

(2019 Admissions)

Time : Two Hours

Maximum : 60 Marks

Part A*Each carries 2 marks.*

1. What is maillard reaction ?
2. List any *four* sources of pectin.
3. What is zwitter ion ?
4. What is winterization of fat ?
5. What is catalyst ?
6. Define water activity.
7. Brief on the types of chlorophyll.
8. What are terpenoids ?
9. Define emulsion.
10. What is denaturation of protein ?
11. What is smoke point ?
12. What is fractionation of fats and oils ?

(Maximum 20 marks)

Part B*Each carries 5 marks.*

13. Write a short note on the classification of carbohydrates
14. Explain the types of water.

Turn over

15. Write a short note on the changes of protein during cooking.
16. Explain bleaching and deodorizing of fats and oils.
17. Explain the role of enzymes in alcoholic beverage industries.
18. Write a short note on fat soluble pigments.
19. Explain briefly any *five* natural flavour producing plant sources.

(Maximum 30 marks)

Part C

It carries 10 marks.

20. Give a detailed note on the structure of protein.
21. Explain in detail about the extraction and processing of tallow and lard.

(Maximum 10 marks)