

FIRST SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021**Food Technology****FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY**

(2019 to 2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer all questions.**Each carries 2 marks.**Maximum 20 marks.*

1. What do you understand by the term food additives ?
2. Write about paired comparison test.
3. Write a short note on descriptive methods of sensory analysis.
4. Give an account on food pyramid.
5. What is emulsifier ? Give examples.
6. List the different methods of assessing food quality.
7. Write about antioxidants used in food with examples.
8. Give an account on nutraceuticals.
9. Write on classifications of carbohydrates.
10. Write the functions of fat in human nutrition.
11. Enlist the different organization involved in food research in India.
12. Write about duo trio test.

Section B*Answer all questions.**Each carries 5 marks.**Maximum 30 marks.*

13. Classify foods based on their functions and enlist the functions of carbohydrate.
14. Write about the sources, deficiency diseases and symptoms of fat soluble vitamins.

Turn over

15. Discuss about organic and genetically modified foods.
16. Discuss briefly about the composition of fruits, vegetables and spices.
17. Discuss briefly about the structure of wheat.
18. Write briefly about the journals and magazines you know in the field of food research.
19. Discuss about the various preservatives used in food processing and preservation.

Section C

*Answer any **one** question.*

Each carries 10 marks.

20. Discuss about the activities of various institutes involved in food research.
21. Discuss in detail about prebiotic and probiotic foods.

(1 × 10 = 10 marks)

FIRST SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021

Food Technology

FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(2021 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer at least **eight** questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 24.*

1. Write the functions of carbohydrate.
2. What are the essential amino acids ?
3. List the water soluble vitamins and give their food sources.
4. Write about energy value of food.
5. What is surface active agent ? Give two example.
6. What are Class I and Class II preservatives ?
7. What do you understand by the term functional foods ?
8. What is prebiotic food ?
9. Write about hedonic scale.
10. Give an account on organic foods.
11. Give account on threshold test.
12. Write briefly about genetically modified foods.

(8 × 3 = 24 marks)

Section B*Answer at least **five** questions.**Each question carries 5 marks.**All questions can be attended.**Overall Ceiling 25.*

13. Write briefly about the scope of food science and technology.
14. Give a brief account on the functions of protein and fats.

Turn over

15. Write about the sources, deficiency diseases and symptoms of water soluble vitamins.
16. Write about the nutritive value of milk and egg.
17. Discuss briefly about the structure of rice.
18. Write about the composition of meat, egg and milk.
19. Give an account the composition of pulses, legumes and oil seeds.

(5 × 5 = 25 marks)

Section C (Essay)

*Answer any **one** question.
The question carries 11 marks.*

20. Discuss in detail about methods of sensory evaluation.
21. Discuss in detail about various food additives.

(1 × 11 = 11 marks)

**FIRST SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2021**

Food Technology

FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Part A

*Answer all the questions.
Each question carries 1 mark.*

Multiple choice :

1. Oryzenin is the principal protein in :
(a) Wheat. (b) Rice.
(c) Milk. (d) Pulse.
2. Temperature of LTLT pasteurization is :
(a) 42 - 49°C. (b) 51 - 65°C.
(c) 62 - 65°C. (d) 61 - 63°C.
3. Water soluble vitamins are :
(a) A. (b) E.
(c) K. (d) None of these.
4. CFTRI is premier research institute under :
(a) ICAR. (b) CSIR.
(c) ICMR. (d) UGC.

Fill in the blanks :

5. Propyl gallate is used in food industry as _____.
6. CFTRI is located in _____.
7. Lactose is made up of _____ and _____.
8. Fruits contain _____ % of water.

Turn over

Give very short answer :

9. What is the common name of *Saccharomyces cerevisiae* ?
10. Write the scientific name of rice.

(10 × 1 = 10 marks)

Part B

Answer any **five** questions.

Each question carries 2 marks.

11. What are prebiotic ? Give examples.
12. What are the permitted colours used in food industry ?
13. What are chelating agents ? Give *two* application of chelating agents.
14. What are carbohydrates ?
15. What is NAFED? What is its mission ?
16. What is sensory evaluation ?
17. What is gluten ?

(5 × 2 = 10 marks)

Part C

Answer any **six** questions.

Each question carries 5 marks.

18. Classify fruits based on shape, cell structure, and type of seed or natural habit.
19. What are organic foods ? Is all the organic foods good for health ?
20. Write the classification of protein based on their structure.
21. Write a short note on spices in India.
22. Briefly explain the food research institute in India.
23. Write a short note on bleaching and maturing agents used in flour.
24. What are triglycerides ?
25. Write the composition of meat.

(6 × 5 = 30 marks)

Part D

*Answer any **two** of the following.*

Each question carries 15 marks.

26. Write a short note on different sensory tests employed for food evaluation.
27. Explain food additives ? What are the needs for food additives in industries ?
28. Briefly explain the structure and composition of wheat with suitable diagram.
29. How does functional food differ from normal food ?

(2 × 15 = 30 marks)

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