

20U154

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Name:

Reg. No.....

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2020

(Regular/Supplementary/Improvement)

CC18U GEC1 PF03 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(Food processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

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

1. The yolk of the egg is enclosed in a sac called _____
2. What are the lipids present in milk?
3. Which spices is called as the King of Spices?
4. The flavoring compound in pepper is _____
5. MSG is the sodium salts of _____ present in abundance in all the proteins be it a vegetarian or a non-vegetarian source.
6. What is food additive?
7. Expand the short form of IIFPT.
8. What is the expansion of CIFT?
9. What is sensory evaluation?
10. Write an example for anticaking agent.

(10 x 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

11. Write the classification of fish.
12. Write about two tenderization methods of meat.
13. Describe the classification of vegetables.
14. What is the need for sensory evaluation?
15. What are the different sensory evaluation test used in food industries?
16. Define food and Nutrients.
17. Describe about carbohydrates.
18. Differentiate class I and class II preservatives.
19. What is a surfactant? Give examples.
20. What are the two types of coloring agent? Explain.
21. What is the vision of DFRL?
22. What are the courses offered by NIFTEM?

(8 x 2 = 16 Marks)

PART C

Answer any *six* questions. Each question carries 4 marks.

23. Define food and functions of food.
24. What are the basic 5 food groups? Explain with examples.
25. What are the characteristics of fresh fish?
26. Classify the spices depending on the origin and active principle?
27. What are the requirements for conducting sensory tests?
28. Describe the role of leavening agents in food industry.
29. Define food additive and what are the major uses of food additives?
30. Differentiate probiotics and prebiotics.
31. Write about any four food industries in India.

(6 x 4 = 24 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

32. Explain the structure and composition of egg.
33. What are the different sensory evaluation tests used in food industry?
34. Write a note on the topic functional food and organic food.
35. What are the major centers of food research in India? Explain.

(2 x 15 = 30 Marks)
