

**22U156**

(Pages: 2)

Name: .....

Reg.No: .....

**FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC21U SDC1 PF01 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY**

(Food Processing Technology)

(2021 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. List out the functions of the foods.
2. Differentiate between essential and non essential amino acids.
3. Give an anti-nutritional factor present in egg.
4. Write any two classification of fruits.
5. What is hedonic scale in Sensory analysis?
6. Give two examples of class I preservative.
7. What is food additive?
8. What are anticaking agents? Give examples.
9. Define functional foods.
10. What is the difference between prebiotic and probiotic?
11. Expand NIFTEM & IIFPT.
12. Name any journal of food science and technology.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Explain the role of micronutrients.
14. Write short notes on nutritional value of pulse crops.
15. Give note on Colour of Foods.
16. Describe the role of leavening agents in food industry.

17. Write a note on Nutraceuticals.
18. Write a brief note on Food industries in india.
19. Write a note on AFST.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. The question carries 10 marks.

20. Scope of food science n technology.
21. What are the major spices and explain it?

**(1 × 10 = 10 Marks)**

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