

**18U164**

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Name: .....

Reg. No.....

**FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2018**

(CUCBCSS-UG)

**CC15U FT1 B01/CC18U GECL PF03 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY 1**

(Food Processing Technology - General Component)

(2018 Admission Regular)

Time: Three Hours

Maximum: 80 Marks

**PART A**

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

1. In disaccharides two monosaccharides are joined by ----- bond.
2. ----- is an example of Anticaking agent.
3. Expand NIFTEM.
4. ----- is called the "Queen of Spices".
5. Proteolytic enzymes used in meat tenderization is -----
6. Lathrogens are present in -----
7. An example of Class II preservative -----
8. Ovomuroid is the protein found in -----
9. The difference test with quantitative aspect using defined scales or scores is -----
10. Curcumin is obtained from -----

**(10 x 1 = 10 Marks)**

**PART B**

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

11. What are functional foods?
12. Draw a food guide Pyramid.
13. Define thickening agents.
14. List out the composition of Paddy.
15. What are the functions of water?
16. Define sensory analysis of foods.
17. Give examples of oilseeds.
18. What is Hedonic scale?
19. Differentiate between essential and non essential amino acids.
20. List out the nutritional value of fishes.
21. Give examples of macro nutrients.
22. Write a note on food additives.

**(10 x 2 = 20 Marks)**

### **PART C**

Answer any *five* questions. Each question carries 6 marks.

23. Write short notes on nutritional value of pulse crops.
24. Write short notes on structure and composition of wheat.
25. Write short notes on threshold tests.
26. Differentiate between probiotics and prebiotics.
27. Write short notes on the composition of egg.
28. Explain the role of micronutrients.
29. Write short notes on colouring agents and artificial sweeteners.
30. Write short notes on GM foods.

**(5 x 6 = 30 Marks)**

### **PART D**

Answer any *two* questions. Each question carries 10 marks.

31. Explain in detail different tests carried out in sensory analysis.
32. Explain the composition and classification of fruits and vegetables.
33. Explain the functions of major food research centres in India.
34. Describe in detail the functions and role of vitamins and minerals.

**(2 x 10 = 20 Marks)**

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