

24U178

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Name : .....

Reg. No : .....

**FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024**

(FYUGP)

**CC24U FTL1 CJ101 - FUNDAMENTALS OF FOOD TECHNOLOGY**

(B.Sc. Food Technology - Major Course)

(2024 Admission - Regular)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

**Part A (Short answer questions)**

Answer *all* questions. Each question carries 3 marks.

1. Name four food sources of phytonutrients. [Level:1] [CO1]
2. Name any function of proteins in the body. [Level:1] [CO1]
3. Define fruits and vegetables. [Level:1] [CO1]
4. Mention four uses of oil seeds in food products. [Level:1] [CO1]
5. List the nutritional components of an egg. [Level:1] [CO1]
6. Distinguish the significance of iron in meat. [Level:1] [CO1]
7. Mention the pulses contribution to protein intake. [Level:1] [CO1]
8. Define food packaging. [Level:1] [CO1]
9. Define food additives. [Level:1] [CO1]
10. Define Duo trio Test. [Level:1] [CO1]

**(Ceiling: 24 Marks)**

**Part B (Paragraph questions/Problem)**

Answer *all* questions. Each question carries 6 marks.

11. Explain how food science contributes to the development of new food products. [Level:2] [CO1]
12. Explain the importance of probiotics in maintaining gut health? [Level:2] [CO1]
13. Mention the impact of milk on bone health. [Level:1] [CO1]
14. Mention the structure of rice and its components. [Level:1] [CO1]
15. Determine the impact of FSSAI on the food industry in India. [Level:3] [CO1]
16. Discuss the economic importance of the food processing industry. [Level:2] [CO1]

17. Explain how food preservation contributes to food safety. [Level:2] [CO1]

18. Formulate the different sensory assessment. [Level:6] [CO1]

**(Ceiling: 36 Marks)**

**Part C (Essay questions)**

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

19. Explain about GM & organic Food. [Level:2] [CO1]

20. Mention the classification and importance of spices & plantation products. [Level:1] [CO1]

**(1 × 10 = 10 Marks)**

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