

24U179

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Name :

Reg. No :

FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024

(FYUGP)

CC24U FTL1 FM105 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(B.Sc. Food Technology - MDC)

(2024 Admission - Regular)

Time: 1.5 Hours

Maximum : 50 Marks

Credit: 3

Part A (Short answer questions)

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

1. List the Composition of Milk. [Level:1] [CO1]
2. Describe the Composition of Wheat & Rice. [Level:2] [CO1]
3. List the different types of Carbohydrates. [Level:1] [CO1]
4. Define the term Food Science. [Level:1] [CO1]
5. Illustrate on biological leavening agents. [Level:2] [CO2]
6. Explain the health concerns associated with artificial sweeteners in food. [Level:2] [CO2]
7. Classify adulterants into intentional and incidental Categories. [Level:2] [CO3]
8. Apply a simple test to detect the starch in milk. [Level:3] [CO3]
9. Define Food Processing. [Level:1] [CO4]
10. Define Food Adulteration. [Level:1] [CO4]

(Ceiling: 16 Marks)

Part B (Paragraph questions/Problem)

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

11. List the Different types of Minerals. [Level:1] [CO1]
12. Explain the Nutritive value of Pulses & Legumes. [Level:2] [CO1]
13. Justify the inclusion of Anticaking agents in powdered products. [Level:5] [CO2]
14. Discuss about Food Safety and Standards Act 2006. [Level:2] [CO4]
15. Discuss about the sensory characteristics of food. [Level:2] [CO4]

(Ceiling: 24 Marks)

Part C (Essay questions)

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

16. List the Classification and Composition of Fruits.

[Level:1] [CO1]

17. Explain Flavour and Flavour Enhancer.

[Level:2] [CO2]

(1 × 10 = 10 Marks)
