

24U104

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Name:

Reg.No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(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. Define food and Nutrients.
2. What is protein?
3. How to extract the oils from oilseeds?
4. Write the classification of fish.
5. Give examples for natural colourants..
6. What are the flavour enhancers? Give two examples.
7. Define thickening agents.
8. List out any two examples of food additives used in food industry, and their functions
9. What is the difference between prebiotic and probiotic?
10. Write a short note on GM foods.
11. Write a note on CFTRI.
12. Give major food industries in India.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Write the advantages and disadvantages of objective evaluation of food quality.
14. What are climatic and non climatic fruits?
15. What are the requirements for conducting sensory tests?
16. Discuss in detail about flour improvers and surface active agents.
17. Write about Nutritive value of a food.

18. Write about any four food industries in India.
19. Write a note on major food industries in india related to beveregs

(Ceiling: 30 Marks)

Part C (Essay questions)

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

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

(1 × 10 = 10 Marks)
