

25U167

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Name :

Reg. No :

FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025

(FYUGP)

(Regular/Supplementary/Improvement)

CC24UFTL1CJ101 - FUNDAMENTALS OF FOOD TECHNOLOGY

(B.Sc. Food Technology - Major Course)

(2024 Admission onwards)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

Part A (Short answer questions)

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

1. Name five vitamins and their food sources. [Level:1] [CO1]
2. Describe the difference between nutraceuticals and pharmaceuticals. [Level:1] [CO1]
3. Distinguish the significance of the egg's shell. [Level:1] [CO1]
4. List three types of pulses and their primary uses. [Level:1] [CO1]
5. Mention about meat with their health benefits. [Level:1] [CO1]
6. Find the nutritive value of oil seeds and nuts. [Level:1] [CO1]
7. Find the classification of spices. [Level:1] [CO1]
8. Estimate the term "cross-contamination. [Level:3] [CO1]
9. Define food additives. [Level:1] [CO1]
10. Define paired comparison test. [Level:1] [CO1]

(Ceiling: 24 Marks)

Part B (Paragraph questions/Problem)

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

11. Explain the process of genetic modification in foods and its implications [Level:2] [CO1]
12. Discuss the role of prebiotics in supporting the growth of beneficial bacteria in gut. [Level:2] [CO1]
13. Mention the role of milk in food allergies and intolerances. [Level:1] [CO1]
14. Mention the role of fruits and vegetables in disease prevention. [Level:1] [CO1]

15. Discuss the role of food preservation in preventing food waste. [Level:2] [CO1]
16. Discuss the economic importance of the food processing industry. [Level:2] [CO1]
17. Discuss about the materials used in food packaging technology. [Level:2] [CO1]
18. Formulate the importance of sensory evaluation in the food industry. [Level:6] [CO1]

(Ceiling: 36 Marks)

Part C (Essay questions)

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

19. Discuss the impact of food science and technology on global food security and nutrition. [Level:2] [CO1]
20. State the structure & composition of wheat & rice. [Level:1] [CO1]

(1 × 10 = 10 Marks)
