

25U168

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Name :

Reg. No :

FIRST SEMESTER UG DEGREE EXAMINATION, November 2025

(FYUGP)

(Regular/Supplementary/Improvement)

CC24UFTL1FM105 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(B.Sc. Food Technology - MDC)

(2024 Admission onwards)

Time: 1.5 Hours

Maximum : 50 Marks

Credit: 3

Part A (Short answer questions)

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

1. Name the components of Pulses & Legumes. [Level:1] [CO1]
2. List the three main functions of Food. [Level:1] [CO1]
3. List the Composition of Milk. [Level:1] [CO1]
4. Describe the Composition of Wheat & Rice. [Level:2] [CO1]
5. Compare Flavour & Flavour Enhancer [Level:5] [CO2]
6. Categorize the benefits of using thickening agents in sauces & soups. [Level:4] [CO2]
7. Make a note on the common adulterants found in milk. [Level:3] [CO3]
8. Make a note on Microbiological adulterant in food. [Level:3] [CO3]
9. List out any five major sectors of Food Processing. [Level:1] [CO4]
10. Explain some causes of Food Adulteration. [Level:2] [CO4]

(Ceiling: 16 Marks)

Part B (Paragraph questions/Problem)

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

11. Categorize the types of Carbohydrates in Food. [Level:2] [CO1]
12. Explain the Nutritional composition of Vegetables. [Level:2] [CO1]
13. Categorize the different types of Leavening agents in Food. [Level:4] [CO2]
14. Discuss about the sensory characteristics of food. [Level:2] [CO4]

15. Discuss about FSSAI and their functions.

[Level:2] [CO4]

(Ceiling: 24 Marks)

Part C (Essay questions)

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

16. Define Vitamins and explain in detail.

[Level:1] [CO1]

17. Conclude on Antioxidant & stabilizers in food.

[Level:5] [CO2]

(1 × 10 = 10 Marks)
