

20U147

(Pages: 2)

Name: .....

Reg.No: .....

**FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U FTL1 B01 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY**

(Food Technology - Core Course )

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

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

1. Give any four functions of Vitamin C.
2. Define gelatinisation.
3. Mention the clasification of fruits.
4. Write two qualities of panel judge.
5. Expand BIS.
6. Define the word Food additives.
7. Give four examples of Stabilizers used in food industry.
8. Give any actions of Flour improvers.
9. What is known as Nutraceuticals.
10. Give four examples of major major food industries in India.
11. Expand CFTRI..
12. Expand AFST.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions)

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

13. Write down the scope of food technology.
14. Explain the functions of fats.
15. Explain the nutritional importance of pulses.
16. What are the reasons for testing food quality.
17. What is a score card? Explain its importance in sensory evaluation.
18. Explain the role of bleaching and maturing agents.
19. Write down the functions of prebiotics.

**(Ceiling: 30 Marks)**

**Part C** (Essay questions)

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

20. Draw and explain food guide pyramid.
21. Explain the composition and nutritive value of Egg in detail.

**(1 × 10 = 10 Marks)**

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