

22U150

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Name: .....

Reg.No: .....

**FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022**

(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* questions. Each question carries 2 marks.

1. Define Macronutrients with examples.
2. Give four benefits of germination in pulses.
3. Mention the classification of fruits.
4. What is a score card?
5. Expand HACCP.
6. Give four examples of colouring agents.
7. Give four examples of Bleaching agents.
8. Give four examples of surface active agents.
9. Define GM foods with examples.
10. Write any two important role of food technologist.
11. Write any two functions of CFTRI.
12. Expand NIN.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

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

13. Explain the demands of Food Technologists in India.
14. Write down the functions of minerals in the body.
15. Write down the nutritive value of rice.
16. Explain the sensory characteristics of food.

17. Discuss the any three advantages and disadvantages of sensory evaluation
18. Write a short note on artificial sweetners.
19. Write down the functions of probiotics.

**(Ceiling: 30 Marks)**

**Part C** (Essay questions)

Answer any *one* question. The 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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