

**23U152**

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Name: .....

Reg. No: .....

**FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023**

(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. Give four food sources of Calcium.
2. Give four examples of oilseeds.
3. Define Rigor mortis.
4. Write down the sensory characteristics of food.
5. Give four examples of flavour enhancer.
6. Give four examples of Artificial sweetners.
7. Explain any two actions of Anticaking agents.
8. Give four examples of surface active agents.
9. Give four examples of Health foods.
10. Write any two important role of food technologist.
11. Expand NIFTEM.
12. Expand NIN.

**(Ceiling: 20 Marks)**

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

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

13. Write down the scope of food technology.
14. Write a note on Macronutrients.
15. What are the importance of fruits and vegetables in the daily diet?
16. Describe the sensory characteristics that can be evaluated.
17. Classify the organoleptic tests.
18. Explain PFA in detail.
19. What is the importance of organic foods in present scenario?

**(Ceiling: 30 Marks)**

**Part C** (Essay questions)

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

20. Draw and explain food guide pyramid.

21. Draw and explain the structure and composition of Wheat in detail.

**(1 × 10 = 10 Marks)**

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