

23U158

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Name:

Reg.No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC1 PF01 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(Food Processing Technology)

(2021 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. What are functional foods? Write any two examples.
2. Give examples of macro nutrients.
3. Name the sac in which the yolk of the egg is enclosed.
4. Write the importance of vegetables in nutrition.
5. What is sensory evaluation?
6. What is MSG?
7. Write an example for anticaking agent.
8. What is the benefit of adding flour improvers and leaving agent in flour?
9. What do you mean by health foods?
10. What are prebiotic?
11. Expand NIFTEM & IIFPT.
12. What is ASTF?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Classify lipids.
14. Draw the structure of rice.
15. Write short notes on threshold tests.
16. Write a short note on food additives.

17. Write a note on Nutraceuticals.
18. Write a brief note on Food industries in india.
19. Write a note on any four food journals.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Scope of food science technology.
21. Explain the composition and classification of fruits and vegetables.

(1 × 10 = 10 Marks)
