

19U165

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Name:

Reg. No.....

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2019

(Regular/Supplementary/Improvement)

(CC15U FTL1 B01)

CC18U GEC1 PF03

PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(General Course – Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum : 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

Multiple Choices:

1. Which of these is not a Probiotic?
a. Curd b. Yogurt c. Dietary fibre d. Pickle
2. Which of these is an anti-nutritional factor present in egg?
a. Ovalbumin b. Avidin c. Ovomucin d. Globulin
3. Deficiency of Vitamin C causes which disease?
a. Scurvy b. Rickets c. Beri-beri d. Anaemia
4. Which is the contractile protein present in muscle fibres of meat?
a. Albumin b. Myosin c. Gluten d. Casein

Fill in the blanks:

5. Expand IIFPT
6. What is MSG
7. Give an example of class II preservative
8. Write any one classification of fruits
9. The spice known as 'Queen of Spices' is
10. The food additive that causes Chinese restaurant syndrome is

(10 x 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

11. Write the importance of sensory evaluation in foods.
12. What are functional foods? Write any two examples.
13. What are climacteric and non-climacteric fruits? Write any two examples.

14. Write a note on nutraceutical foods.
15. Which are the leavening agents used in food and write the uses?
16. Write a short note on GM foods.
17. What are the functions of water?
18. Write a note on CFTRI.
19. What is hedonic scale and its purpose?
20. What are antioxidants?
21. What is the significance of probiotics in our diet?
22. List out five examples of colouring agents used in food industry.

(8 x 2 = 16 Marks)

PART C

Answer any *six* questions. Each question carries 4 marks.

23. Write on the composition and nutritive value of milk.
24. Write a brief note on Food adulteration.
25. What are organic foods and write their advantages?
26. Write the structure and composition of egg.
27. Which are the different sensory tests involved in sensory evaluation of foods?
28. Explain the nutritive value of meat.
29. Write a note on any four food journals.
30. What is the difference between pulses and legumes and write the nutritional importance?
31. What are artificial sweeteners? Give suitable examples.

(6 x 4 = 24 Marks)

PART D

Answer any *two* of the following. Each question carries 15 marks.

32. Explain in detail with a neat sketch on structure and composition of wheat.
33. Discuss in detail on health foods and their importance in diet
34. Write in detail on functions and composition of food.
35. What are food additives and write the classification of food additives used in food industry?

(2 x 15 = 30 Marks)
