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Name.....................................

Reg. No.............................

FIRST SEMESTER (CBCSS—UG) DEGREE EXAMINATION NOVEMBER 2020

Food Technology

FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(2019 Admissions)

Time : Two Hours　　　　　　　　　　　　　　　　　　　　Maximum : 60 Marks

Section A

Answer at least **eight** *questions.*
Each question carries 3 marks.
All questions can be attended.
Overall Ceiling 24.

1. Define Nutraceuticals.

2. Expand GRAS.

3. What is platform test ?

4. Give examples for natural colourants.

5. What is protein ?

6. Write major milk protein ?

7. What are Sequestrants ?

8. Give example for oil in water emulsion ?

9. What is haugh unit ?

10. What is organic milk ?

11. What is nisin ?

12. Give major food industries in India.

(8 × 3 = 24 marks)

Turn over

Section B

Answer at least **five** *questions.*
Each question carries 5 *marks.*
All questions can be attended.
Overall Ceiling 25.

13. Write the classification of vegetables based on nutritive value.

14. Write short note on sensory characteristic of food.

15. Classify lipids.

16. Write the advantages and disadvantages of objective evaluation of food quality.

17. Write a short note on organic foods and GM foods with example.

18. Give the principles of organic agriculture.

19. Write a short note on food additives.

(5 × 5 = 25 marks)

Section C

Answer any **one** *question.*
The question carries 11 *marks.*

20. What are the different sensory tests employed for food evaluation ? Explain in detail.

21. Discuss in details about major food research institutes in India.

(1 × 11 = 11 marks)

FIRST SEMESTER (CBCSS—UG) DEGREE EXAMINATION NOVEMBER 2020

Food Technology

FTL 1C 01—PRINCIPLES OF NUTRITION

(2019 Admissions)

Time : Two Hours   Maximum : 60 Marks

Section A

Answer at least **eight** *questions.*
Each question carries 3 marks.
All questions can be attended.
Overall Ceiling 24.

1. What is Malnutrition ?

2. List any *two* complete protein sources.

3. Define ECF and ICF.

4. What are Polyols ?

5. What is crude fibre ?

6. What is PER ?

7. What is trans fat ?

8. List any *one* source of each fat soluble vitamins.

9. What is Fluorosis ?

10. What is Wernicke's Encephalopathy ?

11. What is food exchange list ?

12. Define RDA.

(8 × 3 = 24 marks)

Turn over

Section B

*Answer at least **five** questions.*
Each question carries 5 marks.
All questions can be attended.
Overall Ceiling 25.

13. Explain the factors affecting BMR.

14. Write a short note on the distribution of water in body.

15. Briefly explain the functions of carbohydrates.

16. Describe the nutritional classification of protein.

17. What is BMI ? Grade obesity based on BMI.

18. Discuss the principles of meal planning.

19. Briefly explain the role of Vitamin K in blood clotting.

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.*
The question carries 11 marks.

20. Explain the role of fibre in human nutrition.

21. Explain in detail the digestion, absorption and transport of fat in body.

(1 × 11 = 11 marks)

FIRST SEMESTER B.A./B.Sc. DEGREE EXAMINATION NOVEMBER 2020

(CUCBCSS)

Food Technology

FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(2017 Admissions)

Time : Three Hours   Maximum : 80 Marks

Part A

Answer all the questions.
Each question carries 1 mark.

Multiple choice :

1. In disaccharides, two monosaccharides are joined by which bond ?

    a) Glucosidic bond.   b) Hydrogen bond.

    c) Disulphide bond.   d) Glycosidic bond.

2. Which of the following is a reducing sugar ?

    a) Glucose.   b) Sucrose.

    c) Fructose.   d) None of these.

3. Monosodium glutamate is used as a/an :

    a) Artificial sweetener.   b) Anti-caking agent.

    c) Flavour enhancer.   d) Cleaning agent.

4. The principle carbohydrate of all cereal seeds is :

    a) Lignin.   b) Pentosan.

    c) Starch.   d) Sucrose.

Fill in the blanks :

5. The term "olfactory" in sensory science refer to ———————.

6. ——————— is the most abundant mineral present in the egg shell.

Turn over

7. Propionates are effective against —————— micro-organism.

8. Alginate is used as a/an —————— in food industries.

Give very short answer :

9. What is Class I preservative ?

10. What is sensitivity threshold test ?

<div align="right">(10 × 1 = 10 marks)</div>

Part B

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

11. What are fat soluble vitamins ?

12. What is AFST(I) ?

13. Give any *two* suitable preservation methods for egg.

14. What are anti-oxidants ?

15. What are GM foods ? Give an example.

16. What are the causes of food adulteration ?

17. Write any *two* food research institute in Karnataka.

<div align="right">(5 × 2 = 10 marks)</div>

Part C

Answer any **six** *questions.*
Each question carries 5 marks.

18. Differentiate prebiotics and probiotics.

19. What are anti-caking agents ? Write their uses in food industry.

20. What is 9-point hedonic scale ?

21. What are the functions of food ?

22. What are the classifications of spices ?

23. What are flour improvers ? Give examples.

24. Write down the uses of gelatine in food industries.

25. What is organic food ?

<div align="right">(6 × 5 = 30 marks)</div>

Part D

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

26. Differentiate in detail, functional food and nutraceutical.

27. What are the chemical preservatives used in foods ? Explain their action in food preservation.

28. What are the different methods to access the quality of food ?

29. Briefly explain the structure and composition of egg with suitable diagram.

(2 × 15 = 30 marks)