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(Pages : 2)

Name.....

Reg. No.....

**FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2016**

(CUCBCSS--UG)

Core Course—Food Technology

**FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY**

Time : Three Hours

Maximum : 80 Marks

*Objective Type (All questions are Compulsory)*

**A. Multiple choices :**

1 Protein present in Wheat :

- |                  |               |
|------------------|---------------|
| (a) Carotenoids. | (b) Betalain. |
| (c) Gliadin.     | (d) Albumin.  |

2 Enzyme present in pineapple :

- |                    |               |
|--------------------|---------------|
| (a) Polyphenolase. | (b) Papain.   |
| (c) Bromelain.     | (d) Protease. |

3 The major Food Research Centre in Mysore

- |            |            |
|------------|------------|
| (a) CFTRI. | (b) NIFTEM |
| (c) IICPT. | (d) CIFT.  |

**Fill in the blanks :**

- 4 \_\_\_\_\_ is qualitative test for carbohydrates.
- 5 \_\_\_\_\_ is a leafy spice.
- 6 \_\_\_\_\_ is flavour enhancer.
- 7 \_\_\_\_\_ is an anticaking agent.
- 8 \_\_\_\_\_ is a water soluble protein.
- 9 Nuts are rich source of \_\_\_\_\_.
- 10 \_\_\_\_\_ is the costliest spice.

(10 × 1 = 10 marks)

**B. Short Answer Type Questions (Answer any five questions)**

- 11 Name some 4 Major Food Industries.
- 12 What are the difference between Pulses and Legumes.
- 13 How does an antioxidant work ?

Turn over

- 14 Write the structural difference between rice and wheat.
- 15 Nutritive value of Nuts
- 16 Name two of the preservatives used in fruits and vegetable Industry.
- 17 Name some journals of Food Technology and Research.

(5 × 2 = 10 marks)

C. Short Essay or Paragraph Questions (Answer any six from eight) :

- 18 Flavour and Flavour enhancers.
- 19 Processing of Meat.
- 20 Thickening agents.
- 21 Colour of Foods.
- 22 Sensory assessment of food.
- 23 Nutritive value of legumes.
- 24 Estimation of carbohydrates in a food.
- 25 Protein estimation method.

(6 × 5 = 30 marks)

D. Essay (Answer any two) :

- 26 Explain the Processing methods of Fruits and vegetables.
- 27 Explain the classification of Spices with an example for each classification.
- 28 What are the methods followed for the sensory assessment of a food ?
- 29 Define Functional Foods and give an example of a prebiotic and probiotic food.

(2 × 15 = 30 marks)