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(Pages : 2)

Name.....

Reg. No.....

FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

(CUCBCSS—UG)

Core Course—Food Technology

FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

(A) Answer the following. Answer *all* questions. Each question carries 1 mark :

- 1 Tea is rich in ——— amino acid.
- 2 Cereals are deficient in ——— amino acid.
- 3 What do you mean MSG in food application ?
- 4 What are the foods having high salt content.
- 5 Nuts and oilseeds are rich sources of ———.
- 6 Green tea is a good source of ———.
- 7 Flax seed / oil is rich source of ———.
- 8 Which fraction of maize is used for oil extraction ?
- 9 Why spice essential oils give aroma and not taste.
- 10 Define food security.

(10 × 1 = 10 marks)

(B) Answer the following in short, any *five* question. Each question carries 2 marks :

- 11 Define sensory quality of food and its scope.
- 12 Define food flavour with examples.
- 13 Give classification of food preservatives.
- 14 What are the natural sweeteners and their significance ?
- 15 What do you mean by curing agents and their applications ?
- 16 Give the classification of fruits.
- 17 What do you mean by food structure and its significance to food ?

(5 × 2 = 10 marks)

Turn over

(C) Write a short essay on the following, any *six* questions. Each question carries 5 marks :

- 18 Define Food, Food science and Technology and its scope with functions of Food.
- 19 Write short essay on functional foods.
- 20 Write short essay on organic foods.
- 21 Write short essay on food nutrients and significance.
- 22 Write short note on nutraceuticals and foods.
- 23 Write short note on prebiotics and foods.
- 24 Write short note on G. M. foods.
- 25 Write short essay on probiotics and foods.

(6 × 5 = 30 marks)

(D) Write an essay on the following in detail, any *two* questions. Each question carries 15 marks :

- 26 Write an essay on food additives as budding Food Scientist and Technologist.
- 27 Give a detailed perspective on food quality and assessment.
- 28 Give detailed account on food research and food technology updates with reference to major centres, food industries, journals and associations.
- 29 Give a detailed perspective on composition and nutritive value of wheat, rice, pulses, nuts, meat, fish, milk, fruits, vegetables and spices.

(2 × 15 = 30 marks)