

D 73117

(Pages : 2)

Name.....

Reg. No.....

**FIRST SEMESTER B.A./B.Sc. DEGREE EXAMINATION
NOVEMBER 2019**

(CUCBCSS—UG)

Food Technology

FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

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

- 1 Fruits are rich in _____.
- 2 Carrots are rich in _____.
- 3 Why milk is called complete food ?
- 4 What are the substitutes of milk for lactose intolerants ?
- 5 Tea and coffee contain _____ which offers briskness to it.
- 6 Rice bran is a good source of _____.
- 7 Flax seed / oil is rich source of _____.
- 8 Which fraction of wheat is used for oil extraction ?
- 9 Why spices give aroma and taste.
- 10 Define food emulsion.

(10 × 1 = 10 marks)

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

- 11 Define sensory evaluation and its scope.
- 12 Define natural flavour with examples.
- 13 Give classification of food preservatives.
- 14 What are the non-nutritive sweeteners and their significance ?
- 15 What do you mean by maturing agents and their applications ?
- 16 Give the classification of fruits.
- 17 What do you mean by flour improvers 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 G. M. foods.
- 21 Write short essay on organic foods.
- 22 Write short essay on prebiotics.
- 23 Write short essay on food nutrients and significance.
- 24 Write short essay on probiotics.
- 25 Write short essay on nutraceuticals

(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 security, food quality and assessment.
- 27 Give a detailed perspective on food additives as budding Food Technologist.
- 28 Describe in detail about Indian food research and food science technology updates with reference to major centres, food industries, journals and associations.
- 29 Give detailed perspective on composition and nutritive value of wheat, rice, pulses, nuts, meat, fish, milk, fruits, vegetables and spices.

(2 × 15 = 30 marks)