

**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 ?

(10 × 1 = 10 marks)

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.

(5 × 2 = 10 marks)

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 ?

(6 × 5 = 30 marks)

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 assess the quality of food ?
29. Briefly explain the structure and composition of egg with suitable diagram.

(2 × 15 = 30 marks)