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Name.....

Reg. No.....

FIRST SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021

Food Technology

FTL 1B 01—PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(2021 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. Write the functions of carbohydrate.
2. What are the essential amino acids ?
3. List the water soluble vitamins and give their food sources.
4. Write about energy value of food.
5. What is surface active agent ? Give two example.
6. What are Class I and Class II preservatives ?
7. What do you understand by the term functional foods ?
8. What is prebiotic food ?
9. Write about hedonic scale.
10. Give an account on organic foods.
11. Give account on threshold test.
12. Write briefly about genetically modified foods.

(8 × 3 = 24 marks)

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

13. Write briefly about the scope of food science and technology.
14. Give a brief account on the functions of protein and fats.

Turn over

15. Write about the sources, deficiency diseases and symptoms of water soluble vitamins.
16. Write about the nutritive value of milk and egg.
17. Discuss briefly about the structure of rice.
18. Write about the composition of meat, egg and milk.
19. Give an account the composition of pulses, legumes and oil seeds.

(5 × 5 = 25 marks)

Section C (Essay)

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

20. Discuss in detail about methods of sensory evaluation.
21. Discuss in detail about various food additives.

(1 × 11 = 11 marks)