Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

**End Semester Examination – April/May – 2017**

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| **Code :** | **16FP1001** | **Duration :** | **3hrs** |
| **Sub. Name :** | **BASICS OF FOOD SCIENCE & TECHNOLOGY** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

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| Q. No. | Sub Div. | Questions | Course  Outcome | Marks |
| 1. | a. | Explain the mechanism of browning reactions with suitable examples. | CO2 | 10 |
| b. | Describe the classification of protein based on their biological functions. | CO2 | 10 |
| (OR) | | | | |
| 2. | a. | Describe the chemistry of starch and cellulose in food. | CO1 | 10 |
| b. | Categorize the biological functions of water soluble vitamins. | CO1 | 10 |
| 3. | a. | How will you assess the nutritional status among college students and elaborate the same with different indicators. | CO3 | 10 |
|  | b. | Write short notes on the following – a. balanced diet b. food pyramid | CO1 | 10 |
| (OR) | | | | |
| 4. | a. | What is protein energy malnutrition? Explain it with respect to pulmonary disease. | CO3 | 10 |
|  | b. | Elaborate on the factors affecting nutrients during food processing. | CO2 | 10 |
| 5. | a. | Outline the process of wine manufacture by using a neat flow diagram. | CO2 | 10 |
|  | b. | Enumerate different techniques involved in microbiological examination of foods. | CO2 | 10 |
| (OR) | | | | |
| 6. | a. | With the help of a neat flow diagram, Describe the process of manufacture of yoghurt. | CO3 | 10 |
|  | b. | Explain the mechanism of gastro intestinal problems caused by endotoxin and exotoxin. | CO2 | 10 |
| 7. | a. | Summarize the pasteurizing methods for low viscous foods. | CO2 | 10 |
|  | b. | Describe the objectives, principle and methods of blanching vegetables. | CO1 | 10 |
| (OR) | | | | |
| 8. | a. | Elaborate on the canning of vegetables with detailed processing steps. | CO2 | 10 |
|  | b. | Illustrate the processing of foods in retort pouch with neat flow diagram. | CO2 | 10 |
|  | | **Compulsory:** |  |  |
| 9. | a. | Comment on the safety and wholesomeness of irradiated foods. According to you, what is the future of irradiation as a food preservation technique? | CO3 | 10 |
|  | b. | Describe the sterilization technique with special emphasis on ultra high temperature method. | CO2 | 10 |

ALL THE BEST