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

G:\logo and QP Template\logo 3 Feb 2018 final.tif

**End Semester Examination – Nov/Dec – 2018**

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

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Explain the mechanism of browning reactions with suitable examples. | CO3 | 10 |
| b. | Describe the chemistry of starch and cellulose in food. | CO1 | 10 |
| (OR) | | | | |
| 2. | a. | Describe the classification of protein based on their biological functions. | CO1 | 10 |
| b. | Elaborate the chemistry of frying with suitable examples. | CO3 | 10 |
|  |  |  |  |  |
| 3. | a. | Elaborate on the factors affecting nutrients during food processing | CO3 | 15 |
| b. | List out the differences between Marasmus and Kwarshiorkar. | CO1 | 5 |
| (OR) | | | | |
| 4. | a. | How to find out (i) Net Protein Utilization (ii) Protein Efficiency Ratio (iii) Body Mass Index. | CO3 | 10 |
| b. | Illustrate the assessment of nutritional status among elderly people. | CO1 | 10 |
|  |  |  |  |  |
| 5. | a. | With the help of a neat flow diagram , outline the process of manufacture of yoghurt. | CO3 | 15 |
| b. | What are probiotics? Enlist the beneficial effects of probiotics. | CO2 | 5 |
| (OR) | | | | |
| 6. |  | With a neat flow diagram describe the beer manufacturing process and highlight the each processing stages. | CO3 | 20 |
|  |  |  |  |  |
| 7. | a. | Elaborate on the canning of vegetables with detailed processing steps. | CO2 | 10 |
| b. | State the objectives of blanching and elucidate its effect on the fruits and vegetables. | CO3 | 10 |
| (OR) | | | | |
| 8. |  | Summarize the principle of food freezing and elaborate on the methods of freezing food. | CO3 | 20 |
|  | | **Compulsory**: |  |  |
| 9. |  | Examine the effect of irradiation on microorganisms and food quality with respect to dose and dose rate. | CO3 | 20 |