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



**End Semester Examination – Nov/Dec - 2017**

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|  |  |  |  |
| **Code :** | **14NT2025** | **Duration :** | **3hrs** |
| **Sub. Name :** | **APPLICATION OF NANOTECHNOLOGY IN FOOD PROCESSING** | **Max. marks :** | **100** |

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Classify carbohydrates and write a detailed note on them. | CO2 | 10 |
| b. | List out the different types of fats and their role in food technology. | CO2 | 10 |
| (OR) | | | | |
| 2. | a. | Generalize the concept of nanotechnology in food packaging. | CO1 | 10 |
| b. | Express your idea about food fortification. | CO1 | 10 |
|  | | | | |
| 3. |  | Summarize the novel nanotechnology foods, food additives and their health benefits. | CO1 | 20 |
| (OR) | | | | |
| 4. | a. | Explain in detail about the role of nano sensors in food quality testing | CO3 | 10 |
|  | b. | State the various regulations pertaining to nano foods. | CO3 | 10 |
|  | | | | |
| 5. | a. | Discuss about nutraceuticals formulations and its health benefits in detail. | CO1 | 10 |
|  | b. | Speculate the current and projected application of nanotechnology in food industry. | CO3 | 10 |
| (OR) | | | | |
| 6. |  | Critically analyze the bioactive lipids and their challenges to deliver them in foods. | CO2 | 20 |
|  | | | | |
| 7. |  | Construct your knowledge on i. Types of interactions ii. Structural design principles. | CO2 | 20 |
| (OR) | | | | |
| 8. |  | Write a detailed note on i. nanocomposites ii. biobased polymers. | CO1 | 20 |
|  | | | | |
|  | | **Compulsory:** |  |  |
| 9. |  | Explain the various methods of manufacturing encapsulated foods. | CO1 | 20 |

ALL THE BEST