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



**End Semester Examination – Nov / Dec – 2019**

|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  |  |
| **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. | Discuss briefly on the following:  i) Enzymatic browning ii) Maillard reaction. | CO3 | 10 |
| b. | Describe the chemistry of frying with suitable examples. | CO2 | 10 |
| **(OR)** | | | | |
| 2. |  | Name the vitamins which come under the category of Vitamin B complex. Briefly indicate their importance in human nutrition. | CO2 | 20 |
|  |  |  |  |  |
| 3. |  | Classify protein based on their biological functions. | CO1 | 20 |
| **(OR)** | | | | |
| 4. |  | Elaborate on the factors affecting nutrients during food processing. | CO2 | 20 |
|  |  |  |  |  |
| 5. | a. | Outline the process of beer manufacture with a neat flow diagram. |  | 10 |
|  | b. | Describe the process of wine making with a neat flow diagram. |  | 10 |
| **(OR)** | | | | |
| 6. | a. | Describe the process of Sauerkraut production. | CO2 | 10 |
|  | b. | Differentiate between blanching and pasteurization. | CO2,  CO3 | 5 |
|  | c. | Write short notes on minimal processing of food. | CO3 | 5 |
|  |  |  |  |  |
| 7. |  | Elaborate on the canning of vegetables with detailed processing steps. | CO2 | 20 |
| **(OR)** | | | | |
| 8. |  | Explain the role of micro organisms in food spoilage. | CO2 | 20 |
|  | | **Compulsory**: |  |  |
| 9. |  | Write an essay on low temperature storage such as chilling and freezing. | CO3 | 20 |