



QP CODE: 19002344



Reg No : .....

Name : .....

**M.Sc. DEGREE (C.S.S ) EXAMINATION, NOVEMBER 2019**

**First Semester**

Faculty of Science

FOOD TECHNOLOGY AND QUALITY ASSURANCE

**Core - FQ010101 - INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY**

2019 Admission Onwards

F3A79C5C

Maximum Weight: 30

Time:3Hours

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. Comment on celiac disease
2. Comment on malnutrition and its types
3. What you mean by buffer
4. What you mean by suspension
5. Define Hurdle technology
6. Define Canning
7. What is MSG?
8. Define rancidity. Mention types of rancidity
9. Define HACCP. Mention seven principles of HACCP
10. List voluntary and mandatory food laws

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight 2 each.*

11. Define functional food with suitable examples. Explain the role of functional food in our diet
12. Write short note on anti-vitamins present in food





13. Define foam. Factors affecting foam formation and its stability
14. Explain the process of emulsification
15. Write short note on methods of food preservation
16. Explain enzymatic browning reactions
17. Write a note on toxicants in animal foods
18. List common adulterants in milk. Comment on milk and milk products regulations

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight 2 each.*

19. Explain in detail about classification of food
20. List the general objectives of processing. Write about the factors affecting food production & storage
21. Explain the types and causes of food allergens
22. Explain the functions of Prevention of Food Adulteration Act and rules

(2×5=10 weightage)

