



QP CODE: 21002025



21002025

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2021

First Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010101 - INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY

2019 ADMISSION ONWARDS

4EF1DC79

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Classify food based on their nutritive value with examples.
2. Define health. State the factors affecting good health.
3. Explain Tyndall effect.
4. State properties of foam.
5. What is Cryogenic freezing?
6. Moisture content of material is expressed as 40% weight basis. Convert it into dry basis.
7. Name the compounds responsible for the aroma of vegetables belonging to the genus Brassica.
8. Name two plant toxins.
9. Mention objectives of PFA.
10. Mention the role of FAO.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Discuss about natural food and its benefits.
12. Discuss about gluten free food and its significance. Explain gluten intolerance.
13. Explain constituents of food.
14. Discuss some applications of emulsifiers in food industry.





15. Explain the mechanism of Ohmic heating.
16. Comment on non enzymatic browning reactions.
17. How flavor deterioration occurs?
18. Mention the importance of Consumer Protection Act and ECA.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Write short note on- a). Food fortification b). Antinutritional factors.
20. Define canning. Outline the different steps involved in canning.
21. Explain the common food allergens found in a food.
22. Write about the different elements of GMP with reference to the procedure adopted for the implementation.

(2×5=10 weightage)

