



QP CODE: 23003101

Reg No :
Name :

M Sc DEGREE (CSS) EXAMINATION, APRIL 2023

First Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010101 - INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY

2019 ADMISSION ONWARDS

325AA988

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Define food. Classify food based on their origin with examples.
2. What you mean by synbiotic food.
3. Describe normality and molarity.
4. Differentiate sol and gel.
5. Relation between a_w & relative humidity.
6. Why canned acidic foods do not need sterilization?
7. Define esters. Name two esters responsible for the flavour of fruits.
8. What are food allergens?
9. What is AGMARK?
10. Comment on Consumer Protection Act.

(8×1=8 weightage)





Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Comment on traditional food.
12. Explain nutritional status of world population. Suggest methods to improve nutritional status.
13. Explain physical properties of food.
14. Discuss about the stability related changes takes place during storage of emulsions.
15. Write in detail about plasma treatment.
16. Comment on non enzymatic browning reactions.
17. Comment on rancidity, types of rancidity and methods to prevent rancidity.
18. Comment on food standards.

(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 food preservation. Give an account on various methods of food preservation.
21. Describe the plant food toxicants.
22. Write about the different elements of GMP with reference to the procedure adopted for the implementation.

(2×5=10 weightage)

