



22001440

QP CODE: 22001440

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, JULY 2022

First Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010101 - INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY

2019 ADMISSION ONWARDS

C7E4F40E

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. State benefits of uncooked natural foods.
2. Define health. State the factors affecting good health.
3. Write about constituents of food.
4. Comment on moisture content.
5. What is High Pressure Processing?
6. What is blanching? Mention objectives of blanching.
7. Name the compounds responsible for the aroma of onion and garlic.
8. What you mean by mycotoxin?
9. Name the common adulterants in salt and its detection.
10. Define hazard. Mention types of hazards with examples.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Classify food based on various preservation techniques employed.
12. Explain food fortification and its importance with suitable example.
13. Explain properties of colloidal systems.





14. Explain the factors affecting stability of emulsions.
15. Define food preservation. Mention the importance of food preservation.
16. Explain Maillard reaction and Amadori rearrangement.
17. Give examples for food allergy.
18. Explain the role of PFA Act.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Write in detail about health foods.
20. What is freezing. What are the changes occurs during freezing?
21. Discuss about the deteriorative changes in fats.
22. Explain standards and specifications for Milk, Fruit product and Oils.

(2×5=10 weightage)

