

(FT N 2328)
B.Sc. Degree (CBCS) Examinations
OCTOBER - 2021
EXAMINATION AT THE END OF II SEMESTER
PART - II
FUNDAMENTALS OF FOOD TECHNOLOGY

TIME : Three hours

Maximum : 60 Marks

PART - A

Answer any five questions. Each question carries 4marks: (5 X 4 = 20Marks)

1. List any five of cereal products & draw the structure of cereal grain?
2. Write about maillard reaction and caramelization?
3. Give notes on toxic constituents of pulses?
4. Mention any ten fermented products you know?
5. Classify lipids?
6. Write about post harvest changes in fruits and vegetables?
7. Give the nutritive value of egg?
8. Define milk? Write its composition?
9. Write the safe food practices during preparation of food?
10. Define food spoilage? Write any five causative factors of food spoilage?

PART - B

Answer FIVE questions. Each question carries 8 Marks: (5X8 = 40MARKS)

11. a) Write the historic evolution of food processing technology?

(OR)

b) What is parboiling of rice, write its advantages and disadvantages?

12 a) Explain processing of pulses?

(OR)

b) Write about structure and composition of pulses?

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13 a) Write about different types of fatty acids?

(OR)

b) Discuss about enzymatic browning reaction in fruits and vegetables?

14 a) Write about post mortem changes in meat?

(OR)

b) Describe the milk processing methods?

15 a) Explain the factors responsible for food spoilage?

(OR)

b) Write about role of useful micro-organisms in food?

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B.Sc(FT) Degree (CBCS) Examinations-September – 2022
SEMESTER-II

FUNDAMENTALS OF FOOD TECHNOLOGY

TIME: 3 Hrs

Max Marks:60

Section I

Answer any **FIVE** of the following. Each question carries 4 marks. (5 x 4 = 20)

Draw labelled diagrams wherever necessary.

1. Nutrient composition of cereals.
2. Toxic constituents in pulses.
3. What are the types of fats?
4. Explain gluten formation.
5. Post harvest changes in fruits
6. Nutritive value of spices.
7. Post mortem changes in meat.
8. Structure of hen's egg.
9. Milk products.
10. What are microorganisms that bring about useful changes in food?

Section II

Answer all the following Questions. Each question carries 8 marks. (5 x 8 = 40)

Draw labelled diagrams wherever necessary.

11.a. Write an essay on the scope and current trends in food technology.

Or

b. Explain the structure and nutrient composition of cereals.

12. a. Give a detailed account of structure and nutrient composition of pulses.

Or

b. Write an essay on the nutritive value, types and functions of fats.

13. a. Write an essay on classification and nutritive composition of fruits and vegetables.

Or

b. Explain the Characteristics of fresh egg and deterioration of egg quality.

14. a. Write an essay on characteristics of fresh fish and spoilage of fish.

Or

b. Explain the nutritive composition of milk and different types of market milk.

15. a. Give a detailed note on the microorganisms causing food spoilage.

Or

b. Write an essay on the safe food practices during preparation, storage and serving of food.

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