



QP CODE: 25008751



25008751

Reg No :

Name :

**UNDER GRADUATE (CBCS) SPECIAL REAPPEARANCE EXAMINATIONS,
FEBRUARY 2025**

Fifth Semester

(Offered by the Board of Studies in Home science)

OPEN COURSE - FS5OPT18 - FOOD FACTS AND PRINCIPLES

2022 Admission Only

F0E9E986

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What is an adequate diet?
2. List any two groups of the food guide.
3. What are natural foods?
4. What is the definition of organic foods?
5. What are convenience foods?
6. State the definition of dehydration.
7. What is measurement of radiation?
8. Classify the adulterants in food citing suitable examples.
9. Trace the method of detection for adulterants in spices.
10. What do you understand by the term sanitation?
11. Give the definition of food packaging.
12. Explain primary packaging.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Write on any two groups of the Basic Five food group plan.





14. The importance of probiotic foods are immense. Explain in brief.
15. State the advantages of prebiotic foods and cite any two examples with its benefits.
16. What are fast foods? Illustrate the recent negative effects on human health
17. What is freezer burn?
18. Differentiate between HTST and LTLT pasteurization.
19. Give the classification of sauce.
20. When employing an employee to a food industry what are the areas of requirements you would look for in personal hygiene criteria?
21. Write briefly on the requirements of food packaging.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. State the definition of functional foods. Why are they important in the category of foods. State its benefits and disadvantages . Formulate a functional food of your own making and state its benefits.
23. What are Health Foods? Cite examples and detail on the role of each in human nutrition and health.
24. State the definition and principles of food preservation in detail.
25. Develop a packaging material of your choice for a commodity which is environment friendly?

(2×15=30)

