

QP CODE: 24900105



Reg No:.....

Name:.....

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
FIRST SEMESTER MGU-UGP (HONOURS) REGULAR
EXAMINATION NOVEMBER 2024

First Semester

Discipline Specific Core Course

MG1DSCFSQ100 – INTRODUCTION TO FOOD SCIENCE

(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 50

**Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Interest (I),
Appreciation (Ap), and Skill (S)**

*Students should attempt atleast one question from each course outcome to enhance their overall
outcome attainability.*

[Learning Domain][CO No(s)]

Part A

Multiple Choice Questions

Answer all questions

Each question carries 1 mark

1					[U]	[1]
	Recognize one of the key benefits of refrigeration over earlier food preservation methods					
	a)	It alters the taste of food to make it sweeter	b)	It slows down bacterial growth without significantly changing the taste or texture of food		
	c)	It adds chemical preservatives to extend shelf life	d)	It speeds up the drying process		
2					[U]	[1]
	Evaluate the main focus of Food Science					

	Match the water activity value for the growth of yeast.					
	a)	0.6	b)	0.7		
	c)	0.8	d)	0.9		
9	Name the elongated rod shaped bacteria.				[U]	[2]
	a)	Bacilli	b)	Cocci		
	c)	Vibrio	d)	None of these		
10	Identify the natural food toxicant				[U]	[2]
	a)	Antibiotics and veterinary drug residues	b)	Phytotoxins		
	c)	Food additives	d)	Acrylamide		

(10 × 1 = 10)

Part B

Short Essay Type Questions
Answer 4 questions
Each question carries 5 marks

11	Describe food science	[K]	[1]
12	Define food safety and food hazards	[K]	[1]
13	Analyse the effect of food safety controls in food industry	[U]	[3]
14	As a food caterer point out the major things to keep in mind while cooking, handling and serving food products	[U]	[3]
15	Discuss the socio cultural significance of food	[U]	[4]
16	Explain about the characteristics of successful entrepreneurs.	[U]	[2]

(4 × 5 = 20)

Part C

Essay Type Questions
Answer 2 questions
Each question carries 10 marks

17	Summarize quality control and quality assurance .	[U]	[1]
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18	How do food technologists contribute to improving food safety through process optimization and innovation?	[U]	[2]
19	Decribe the components of Food safety management system	[U]	[3]
20	Discuss the functions of food	[U]	[4]

(2 × 10 = 20)

END OF THE QUESTION PAPER
