2490010

QP CODE: 24900105



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** 

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	Recoganize one of the key benefits of refrigeration over earlier food preservation methods				[U]	[1]
	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	Eva	aluate the main focus of Food Scien	ce		[U]	[1]

Maximum Marks: 50

	a)	Selling food products	b)	Studying the tastes and flavors of food		
	c)	Applying basic science and engineering to understand the physical, chemical, and biochemical nature of foods	d)	Developing recipes for new dishes		
3	Sal	act the correct type: A	tunic	ally calls goods in bulk to	[U]	[3]
	Select the correct type: A typically sells goods in bulk to supermarkets or restaurants.					
	a)	Retailer	b)	Consumer		
	c)	Wholesaler	d)	Manufacturer		
4					[U]	[3]
	Ide	ntify the global food security index	(GFS	SI)		
	a)	Measures food security across countries.	b)	Evaluate Food safety regulations		
	c)	Rank food production by country.	d)	Tracks food prices globally		
5	-				[U]	[3]
	Rec	Recognise the low risk food from given below				
	a)	uncooked egg	b)	Dry fruits		
	c)	unpasteurised milk	d)	tuna salad		
6					[U]	[3]
	HA	CCP stands for				
	a)	Hazard analysis Critical control program	b)	Hazard assessment critical control point		
	c)	Hazard assessment critical control plan	d)	Hazard analysis critical control point		
7					[U]	[4]
	Identify the main function of fiber in the diet					
	a)	Providing essential nutrients	b)	Supporting healthy gut bacteria		
	c)	Lowering cholesterol levels	d)	All of the above		
8					[U]	[2]

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

 $(10 \times 1 = 10)$ 

#### 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]

 $(4 \times 5 = 20)$ 

#### **Part C** Essay Type Questions Answer 2 questions Each question carries 10 marks

17	Summarize quality control and quality assurance .	[U]	[1]

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]

 $(2 \times 10 = 20)$ 

# END OF THE QUESTION PAPER

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