

QP CODE: 24900109



Reg No:.....

Name:.....

MAHATMA GANDHI UNIVERSITY, KOTTAYAM

FIRST SEMESTER MGU-UGP (HONOURS)

REGULAR EXAMINATION NOVEMBER 2024

First Semester

Discipline Specific Core Course - MG1DSCFTQ100

FUNDAMENTALS OF FOOD TECHNOLOGY

(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

Short Answer Type Questions

Answer any 5 questions

Each question carries 2 marks

- | | | |
|---|------------------------------------|---------|
| 1 | W.H.O means | [K] [1] |
| 2 | Define freezing point | [U] [2] |
| 3 | Comment on PFA. | [U] [3] |
| 4 | Common adulterant of black pepper? | [K] [4] |
| 5 | What is the full form of FSSAI | [K] [5] |
| 6 | Name one GM crop | [K] [1] |
| 7 | Expand HACCP | [K] [3] |

(5 × 2 = 10)

Part B

Short Essay Type Questions

Answer any 5 questions

Each question carries 4 marks

- | | | | |
|----|---|------|-----|
| 8 | Explain different types of food health food | [U] | [1] |
| 9 | Write a note on factors depends on humidity | [K] | [2] |
| 10 | What are the labelling requirements under FSSAI act | [An] | [3] |
| 11 | What are the types of food fortifications? | [K] | [4] |
| 12 | Explain the direct and indirect organisations which can be certified with ISO 22000 standards | [An] | [5] |
| 13 | Differentiate between sols,suspension and gels. | [K] | [2] |
| 14 | Note down the difference between absolute humidity and relative humidity | [U] | [4] |

(5 × 4 = 20)

Part C

Long Essay Type Questions

Answer any 2 questions

Each questions carries 10 marks

- | | | | |
|----|---|-----|-----|
| 15 | Define functional food with suitable examples. Mention the importance of functional food in our diet and how does it differ from natural food | [E] | [1] |
| 16 | Write an essay on humidity and its type. Impacts of humidity on food products | [S] | [2] |
| 17 | Write down the detailed note on Codex Alimentarius Commission | [A] | [3] |
| 18 | Explain physico-chemical properties of food | [I] | [4] |

(2 × 10 = 20)

END OF THE QUESTION PAPER
