

QP CODE: 23104702

Reg No :

B.Sc DEGREE (CBCS) REGULAR/IMPROVEMENT/REAPPEARANCE EXAMINATIONS, FEBRUARY 2023

First Semester

B.Sc Food Technology & Quality Assurance

Core Course - FQ1CRT01 - INTRODUCTION TO FOOD TECHNOLOGY

2017 Admission Onwards

934C55DB

Time: 3 Hours

Max. Marks : 80

Part A

Answer any **ten** questions. Each question carries **2** marks.

- 1. How can we reduce freezing point of ice?
- 2. Write a note on DSC colorimeter.
- 3. Define sol.
- 4. Define healthy food pyramid.
- 5. How can we increase the shelf-life of oils?
- 6. Why do we use antibiotics in food? Give suitable examples.
- 7. What is quota sampling? Cite suitable example.
- 8. Write on the various steps in sampling.
- 9. Write a note on mode with suitable example.
- 10. What is misbranding of food?
- 11. Write note on ISO:22000.
- 12. Give any two objective evaluation of food with example.

(10×2=20)

Part B

Answer any six questions.

Each question carries 5 marks.

- 13. Explain in detail about various meters used in food industry. Explain the applications of pH.
- 14. Why smoke pont irritates our nose and eyes?
- 15. Defie foam. Explain the factors affecting the degree of dispersion.
- 16. Give a brief description on extrusion.
- 17. Differentiate between Class-I and Class-II preservatives.
- 18. Describe incidental adulteration and its types.
- 19. What are the major factors affecting the choice of sampling plan?
- 20. Give an account of any two methods of mathematical average with merits, demerits and suitable examples.
- 21. Describe the role of AGMARK in grading food commodities of India.

(6×5=30)

Part C

Answer any **two** questions. Each question carries **15** marks.

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- 22. Give the principle and applications of the following instruments:a. Refractometer b. Alcoholometer c. DSC calorimeter d. Pycnometer
- 23. What are the major types of colloidal systems observed in food?
- 24. What are the major intentional adulterants in various foods? Explain the methods for detection of these adulterants.
- 25. What are the mandatory and voluntary food laws in India?

(2×15=30)