

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS)
THIRD SEMESTER EXAMINATION
(2024 ADMISSION ONWARDS)
COURSE CODE: MG3DSEFTQ201
COURSE TITLE: FOOD SAFETY STANDARDS AND CERTIFICATIONS

Duration: 2hrs

Maximum Marks: 70

Part A

Short answer

Answer any **10** questions

Each question carries **2** Marks

1. Expand FSSAI.[R][1]
2. Which is the apex food regulatory body in India?[U] [2]
3. Name any two voluntary food standards.[R] [2]
4. What does codex alimentarius primarily deals with?[U][5]
5. Who is responsible for issuing state level FSSAI license?[R] [4]
6. Mention main objective of food safety management system.[A] [1]
7. Write any one principle for hygiene and food safety system.[An][3]
8. Expand SWMA.[R] [2]
9. Name the Indian Standard that certifies the quality of packaged drinking water.[R] [3]
10. What is the full form of GHP?[U] [5]
11. What is the main purpose of food packaging? [R] [3]
12. Which of the 'Good Practices' focuses specifically on the personal cleanliness and health of food handlers? [U] [5]

(2x10=20 marks)

Part B

Short Essay Type Questions

Answer any **6** questions

Each question carries **5** Marks

13. Describe the administrative structure of FSSAI and its core functions.[R] [2]
14. Compare BIS and AGMARK certification system.[A] [3]
15. Discuss the importance and implementation of GMP and GHP in food industry.[A][5]
16. Differentiate voluntary and mandatory laws in India with examples.[U][3]
17. Write about SOP in food safety management system.[U][5]
18. Write short note on ISO 22000.[A][3]
19. Explain the principles of HACCP.[An][5]
20. Describe the concept of traceability in risk assessment.[U][4]

(5x6=30 marks)

Part C

Long Essay Type Questions

Answer any **2** questions

Each question carries **10** Marks

21. Explain the procedure for registration and licensing of food businesses under FSAAI. What are the eligibility criteria?[A] [2]
22. Critically analyze principles and steps for HACCP.[U] [5]
23. Describe in detail roles and objectives of Codex Alimentarius. Discuss how it influences food safety regulations in India.[R] [3]
24. Explain various food packaging laws and specifications in India.[A] [2]

(10x2=20 marks)

QP Code:

Reg. No:

Name:

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS) REGULAR EXAMINATION, 2025

THIRD SEMESTER

Value Added Courses (VAC)

MG3VACFSQ201 – SOFT SKILLS AND PERSONALITY DEVELOPMENT

(2024 ADMISSION ONWARDS)

Duration: 2 Hrs

Maximum Marks: 50

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

Students should attempt at least one question from each course outcome to enhance their overall outcome attainability.

Part A

Multiple Choice Questions

Answer all questions

Each question carries **1** mark

1. Select which of the following is not a part of soft skills? [U]/[CO1]
 - a) Effective Communication
 - b) Flexibility
 - c) Rigidity
 - d) Team dynamics
2. Identify which of the following is not a self-management skill? [U]/[CO1]
 - a) Problem solving
 - b) Bargaining
 - c) Understanding self
 - d) Confidence building
3. Grooming is a term associated with [U]/[CO1]
 - a) Time management
 - b) Problem solving
 - c) Neat and clean appearance
 - d) Self-management
4. Show which among the following is not the qualities of self-confident people. [U]/[CO1]
 - a) Self-belief
 - b) Negative thinking
 - c) Hard work
 - d) Commitment

5. Identify the most effective first step in time management? [U]/[CO1]
 a) Delegating tasks to others c) Creating a to-do list
 b) Prioritizing daily activities d) Setting long-term goals
6. Identify an effective long-term strategy for managing stress? [U]/[CO1]
 a) Ignoring problems c) Regular physical exercise
 b) Avoiding all responsibilities d) Excessive sleeping
7. Non-verbal communication can complement verbal communication by: [U]/[CO1]
 a) Repeating the spoken message c) Replacing the message
 b) Contradicting the message d) All of the above
8. Name the physical distance maintained between people during communication. [U]/[CO1]
 a) Proximity c) Chronemics
 b) Space theory d) Haptics
9. Identify the term "kinesics" refer to in non-verbal communication? [U]/[CO1]
 a) Use of time c) Body language and movements
 b) Use of space d) Touch communication
10. Outline the primary goal of personal grooming? [U]/[CO2]
 a) To attract attention c) To enhance one's overall personality and confidence
 b) To impress friends d) To follow celebrity trends
11. Match an example of good workplace etiquette? [U]/[CO2]
 a) Interrupting others during meetings c) Greeting colleagues politely
 b) Using a casual tone in official emails d) Sharing personal gossip
12. Select the one inappropriate during a professional phone conversation? [U]/[CO2]
 a) Smiling while talking c) Multitasking and chewing gum
 b) Speaking clearly d) Taking notes
13. Outline the benefit of using pauses during a speech? [U]/[CO2]
 a) To confuse the audience c) To allow the speaker to rest
 b) To appear uncertain d) To emphasize important points and let the audience absorb information

14. Select one strategy which is most effective for overcoming public speaking anxiety? [U]/[CO2]

- a) Avoiding public speaking
- b) Memorizing every word of the speech
- c) Practicing regularly and visualizing success
- d) Speaking faster to finish quickly

15. In public speaking, vocal variety refers to: [U]/[CO2]

- a) Using difficult vocabulary
- b) Speaking only in rhyme
- c) Changing pitch, tone, and pace to maintain audience interest
- d) Reading from a variety of sources

16. Maintaining eye contact during communication usually indicates: [U]/[CO2]

- a) Disinterest
- b) Confidence and attentiveness
- c) Aggression
- d) Nervousness

17. Select the most important factor for successful teamwork? [U]/[CO3]

- a) Individual brilliance
- b) Strict hierarchy
- c) Open communication
- d) Competition among members

18. Discuss how conflicts in a team can be resolved effectively? [U]/[CO3]

- a) By ignoring them
- b) By open discussion and active listening
- c) By letting only, the leader decide
- d) By avoiding responsibilities

19. Match an example of proper email etiquette in a professional setting? [U]/[CO3]

- a) Using emojis liberally to sound friendly
- b) Writing in all capital letters to emphasize points
- c) Using a clear subject line and professional greeting
- d) Leaving the subject line blank for privacy

20. Identify which of the following behaviours is a sign of poor professional etiquette?

[U]/[CO3]

- a) Being punctual
- b) Gossiping about coworkers
- c) Dressing appropriately
- d) Following meeting agendas

[1 X 20 = 20]

Part B

Short Answer

Answer any **5** questions

Each question carries **4** marks

- | | |
|--|-----------|
| 21. Explain the ways to improve confidence. | [U]/[CO1] |
| 22. Explain the causes of stress and suggest some ways to overcome it. | [U]/[CO1] |
| 23. Differentiate between positive thinking and creative thinking | [U]/[CO1] |
| 24. Illustrate the fundamental levels of personal grooming. | [A]/[CO2] |
| 25. Classify etiquettes. Write on telephone etiquettes. | [A]/[CO2] |
| 26. Illustrate the importance and steps of organizational GD. | [A]/[CO3] |
| 27. Write on how an effective team can be formed. | [A]/[CO3] |

[4 X 5 = 20]

Part C

Long Essay

Answer any **1** question

Each question carries **10** marks

- | | |
|---|-----------|
| 28. Describe Time Management? Explain Time Management Techniques. | [U]/[CO1] |
| 29. Write on etiquettes. Illustrate the fundamentals of professional etiquette. | [A]/[CO3] |

[10 X 1 = 10]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS) REGULAR EXAMINATION
THIRD SEMESTER

Discipline Specific Core Course (DSE) - MG3DSEF SQ200 - TRADITIONAL INDIAN FOODS
(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 70

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

Students should attempt at least one question from each course outcome to enhance their overall outcome attainability.

Part A

MCQ

Answer all questions

Each question carries 1 marks

1. The Indus Valley Civilization is known for the use of which staple grain? [K]/ [CO1]
 - a) rice
 - b) barley
 - c) maize
 - d) wheat
2. Which of the following is NOT a spice? [K]/ [CO1]
 - a) turmeric
 - b) coriander
 - c) cardamom
 - d) moong dal
3. Which of the following is a rice-based layered meat dish? [U]/ [CO2]
 - a) chole bhature
 - b) chicken biryani
 - c) rogan josh
 - d) butter chicken
4. What is the staple food of Eastern India? [K]/ [CO1]
 - a) ragi
 - b) wheat
 - c) rice
 - d) bajra
5. Which sweet is traditionally made using khoya and sugar and shaped into diamonds or squares? [U]/ [CO2]
 - a) barfi
 - b) rasagolla
 - c) kheer
 - d) payasam
6. Which Indian state is known for 'Sadhya', a traditional vegetarian feast? [K]/ [CO1]
 - a) tamil nadu
 - b) kerala
 - c) karnataka
 - d) andhra Pradesh

7. Which of these is a Bengali sweet made from chenna and soaked in sugar syrup? [U]/ [CO2]
a) kheer
b) rasagolla
c) gulab jamun
d) laddoo
8. Which spice gives a yellow color to Indian curries? [K]/ [CO1]
a) cumin
b) clove
c) turmeric
d) cinnamon
9. Masala Dosa is made from: [U]/ [CO2]
a) wheat flour and potato
b) rice and lentil batter with potato filling
c) maida and vegetables
d) rice flour only
10. Hyderabadi Biryani is known for: [U]/ [CO3]
a) no use of meat
b) use of coconut milk
c) dum cooking method
d) dry roasting spices
11. Which of the following is a traditional Bengali fermented rice dish eaten with salt and mustard oil? [U]/ [CO3]
a) pakhala bhat
b) curd rice
c) panta bhat
d) biryani
12. Fish curry is a staple in which of the following coastal cuisines? [U]/ [CO3]
a) punjabi
b) rajasthani
c) goan
d) himachali
13. Goan fish curry typically uses which souring agent? [U]/ [CO3]
a) tomato
b) amchur
c) kokum
14. Which dish is made using boneless chicken and yogurt, and deep-fried with a crispy coating in Parsi cuisine? [U]/ [CO3]
a) chicken 65
b) farcha
c) murgh malai tikka
d) reshmi kebab
15. Which soft South Indian breakfast item is made by steaming fermented batter in molds? [U]/ [CO3]
a) dosa
b) vada
c) idli
d) uttapam
16. Which rice dish made with meat is most popular during Eid? [A]/ [CO4]
a) khichdi
b) tehari
c) biryani
d) pongal
17. Which of these is a slow-cooked mutton stew commonly eaten during Ramadan? [A]/ [CO4]
a) haleem
b) curry

- c) dalcha
d) korma
18. Vegetarian kebabs can be made from: [A]/ [CO4]
a) paneer
b) lentils
c) potatoes
d) all of the above
19. Which festive sweet is shaped in a crescent moon and stuffed with coconut? [A]/ [CO4]
a) modak
b) karanji
c) gujiya
d) adhirasam
20. Which of the following is a popular savory Eid dish? [A]/ [CO4]
a) haleem
b) upma
c) idli
d) rogan josh

(20X1=20)

Part B

Short essay

Answer any 6 questions

Each question carries 5 marks

21. Which color-based drink is consumed during Holi? [K]/ [CO1]
22. Which fruits are soaked for Christmas cake preparation? . [K]/ [CO1]
23. What is the primary protein used in Butter Chicken? [U]/ [CO2]
24. How is Bhature different from Poori? [U]/ [CO2]
25. What fermentation agent is used in Dhokla batter? [U]/ [CO3]
26. In which Indian region is Panta Bhat traditionally consumed? . [U]/ [CO3]
27. Name one sweet dish commonly prepared during Holi. [A]/ [CO4]
28. Which beverage is traditionally consumed during Holi? [A]/ [CO4]

(6X5=30)

Part C

Essay

Answer any 2 questions

Each question carries 10 marks

29. Name spices commonly used for tempering in Indian cooking. [K]/ [CO1]
30. Which rice-based dish is made by layering marinated chicken with basmati rice? [U]/ [CO2]
31. Interpret the role of Dhokla as a healthy snack in modern Indian diets. [U]/ [CO3]
32. Illustrate the use of traditional Indian spices in at least one dish each from Eid and Diwali.

[U]/ [CO2]

(2X10=20)

QP Code:

Reg. No:

Name:

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS) REGULAR EXAMINATION 2025

THIRD SEMESTER EXAMINATION

(2024 ADMISSION ONWARDS)

Major (DSC A) - MG3DSCFSQ201 – FOOD CHEMISTRY

Duration: 2 Hrs

Maximum Marks: 50

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

Students should attempt at least one question from each course outcome to enhance their overall outcome attainability.

Part A

Multiple Choice Questions

Answer all questions

Each question carries 1 mark

1. The bond formed due to the attractive forces between slightly positive hydrogen atom of one water molecule and slightly negative oxygen atom of another water molecule is called:

[U]/[CO1]

- | | |
|------------------|--------------------|
| a) Covalent bond | c) Hydrogen bond |
| b) Peptide bond | d) Glycosidic bond |

2. Disaccharides are formed by the condensation of:

[U]/[CO1]

- | | |
|--------------------|-------------------------------------|
| a) Two amino acids | c) Two monosaccharides |
| b) Two fatty acids | d) One mono- and one polysaccharide |

3. Identify the non-reducing sugar from the following?

[U]/[CO1]

- | | |
|-------------|------------|
| a) Glucose | c) Lactose |
| b) Fructose | d) Sucrose |

4. Identify the property of reducing sugars allows them to be detected using Benedict's reagent?

[U]/[CO1]

- | | |
|---|--------------------------------|
| a) Their ability to bind iodine | c) Their non-polar nature |
| b) Their reducing aldehyde or ketone groups | d) Their high molecular weight |

5. Name the test commonly used to detect the presence of starch?

[U]/[CO1]

- | | |
|--------------------|-------------------|
| a) Benedict's test | c) Iodine test |
| b) Fehling's test | d) Barfoed's test |

6. The isoelectric point (pI) of an amino acid is the pH at which:

[U]/[CO2]

- | | |
|--------------------------------------|-----------------------------|
| a) It is most soluble in water | c) It denatures |
| b) It carries no net electric charge | d) It becomes a strong acid |

7. Denaturation of proteins involves:

[U]/[CO2]

- | | |
|------------------------------|---------------------------------|
| a) Breaking of peptide bonds | c) Loss of biological activity |
| b) Loss of primary structure | d) Formation of new amino acids |

8. Identify the term for a non-protein component required for enzyme activity?

[U]/[CO2]

- | | |
|--------------|--------------|
| a) Isoenzyme | c) Coenzyme |
| b) Zymogen | d) Inhibitor |

9. Saturated fatty acids differ from unsaturated fatty acids in that they:

[U]/[CO3]

- | | |
|----------------------------------|-----------------------------------|
| a) Are solid at room temperature | c) Are more reactive |
| b) Have no double bonds | d) Are always found in plant oils |

10. Hydrogenation of oils leads to:

[U]/[CO3]

- | | |
|---|---------------------------------|
| a) Formation of essential fatty acids | c) Reduction in cholesterol |
| b) Conversion of unsaturated fats to saturated fats | d) Increase in water solubility |

[1 X 10 = 10]

Part B

Short Essay type Questions
Answer any **4** questions
Each question carries **5** marks

- | | |
|--|---------------------|
| 11. Discuss the structure of water. | [U]/[CO1] |
| 12. Differentiate reducing and non-reducing sugars. | [U]/[CO1] |
| 13. Discuss the structure of maltose. | [U]/[CO1] |
| 14. Explain the formation of a peptide bond. | [U]/[CO2] |
| 15. Describe the structure of protein. | [U]/[CO2] |
| 16. Differentiate between saturated and unsaturated fatty acids. | [U]/[CO3] |
| | [5 X 4 = 20] |

Part C

Short Essay type Questions
Answer any **2** questions
Each question carries **10** marks

- | | |
|---|----------------------|
| 17. Define carbohydrates. Discuss the classification of carbohydrates. | [U]/[CO1] |
| 18. Summarize browning reactions and its controlling measures. | [U]/[CO1] |
| 19. Explain the classification of proteins with examples. | [U]/[CO2] |
| 20. Discuss on lipids. Explain the physical properties and classifications of lipids. | [U]/[CO3] |
| | [10 X 2 = 20] |

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS) REGULAR EXAMINATION
THIRD SEMESTER

Discipline Specific Core Course (DSC A) - MG3DSCFSQ200 - FOOD PRESERVATION AND ADDITIVES

(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 50

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

Students should attempt at least one question from each course outcome to enhance their overall outcome attainability.

Part A

MCQ

Answer all questions

Each question carries 1 marks

1. What is the primary goal of dehydration in food preservation? [U]/ [CO1]
 - a) To add flavors
 - b) To remove nutrients
 - c) To remove moisture and inhibit microbial growth
 - d) To increase volume
2. The addition of pectin in jam formulation serves which function? [A]/ [CO3]
 - a) Flavor enhancer
 - b) Preservative
 - c) Gelling agent
 - d) Sweetener
3. What can be a negative effect of excessive high temperature on food? [U]/ [CO1]
 - a) Increased vitamin content
 - b) Development of toxins
 - c) Nutrient destruction and texture loss
 - d) Improvement of aroma
4. What is the primary objective of food preservation? [U]/ [CO1]
 - a) To improve taste
 - b) To increase food size
 - c) To extend shelf life by preventing spoilage
 - d) To make food colorful
5. E330 refers to which commonly used additive? [A]/ [CO3]
 - a) Citric acid
 - b) Sorbic acid
 - c) Sulphur dioxide
 - d) Benzoic acid
6. What is the basic principle of ohmic heating in food processing? [U]/ [CO2]
 - a) Heat transfer by radiation
 - b) Microwave penetration
 - c) Internal heat generation via electrical resistance
 - d) External heating by steam

7. Microwave heating involves energy transfer through: [U]/ [CO2]
 a) Infrared waves
 b) Water molecule rotation by electromagnetic fields
 c) Gamma radiation
 d) Conduction only
8. High Pressure Processing preserves food by:? [U]/ [CO2]
 a) Raising temperatures
 b) Applying extremely high pressure (up to 600 MPa)
 c) Freezing rapidly
 d) Vacuum drying
9. What is the typical temperature range for refrigeration? [U]/ [CO1]
 a) -18°C to -5°C
 b) 0°C to 4°C
 c) 10°C to 20°C
 d) 5°C to 10°C
10. Excessive consumption of synthetic additives may lead to: [A]/ [CO3]
 a) Enhanced metabolism
 b) Improved digestion
 c) Allergic reactions and behavioral changes
 d) Weight gain only

(10X1=10)

Part B

Short essay

Answer any 4 questions

Each question carries 5 marks

11. Write Short note on Importance of Food Preservation. [U]/ [CO1]
 12. Differentiate between ultrafiltration and reverse osmosis. [U]/ [CO2]
 13. Explain the term “E-number” in the context of food additives. [A]/ [CO3]
 14. In what ways can food processing industries ensure worker welfare when using chemical additives? [A]/ [CO3]
 15. Explain any two freezing methods.. [U]/ [CO1]
 16. Write the advantages and Disadvantages of Pulsed electric field. [U]/ [CO2]

(4X5=20)

Part C

Essay

Answer any 2 questions

Each question carries 10 marks

17. What is membrane technology? Explain its types and their applications in food processing. [U]/ [CO2]
 18. Discuss the need of food Additives and its Classification. [A]/ [CO3]
 19. Describe the major concentration methods used in the food industry. How do these methods differ from dehydration in purpose and outcome? [U]/ [CO1]
 20. Explain how food irradiation helps in food preservation. Discuss its safety, applications, and consumer perception. [U]/ [CO2]

(2X10=20)

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP(HONOURS),REGULAR EXAMINATION 2026THIRD SEMESTER
EXAMINATION
(2024 ADMISSION ONWARDS)

Duration: 2Hrs

Maximum Marks:70

MG3DSEFSQ201-NUTRITION THROUGH LIFE CYCLE

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

*Students should attempt at least one question from each course outcome to enhance their
overall attainability*

PART A

Multiple Choice Questions

Answer **All** Questions

Each question carries **1** mark

1. Name an energy providing food: [U]/[CO1]
a) Vegetables b) Fruits c) Milk d) Rice
2. Choose a micronutrient [U] [CO1]
a) Water b) Calcium c) Starch d) Fibre
3. Identify the food group system followed by India [U]/[CO1]
a) 7 b) 9 c) 4 d) 5
4. Identify which factor is **not** to be considered in menu planning [U]/[CO1]
a) Economic b) Physiological c) Psychological d) Political
5. Choose the initial stage in Life cycle : [U]/[CO2]
a) Preschool b) Infancy c) School going d) Adolescence
6. Child up to one year is considered as : [U]/[CO2]
a) Infant b) Toddler c) Adolescent d) Preschooler
7. Name the vitamin needed for the absorption of Iron: [U]/[CO1]
a) Vitamin B b) Vitamin C c) Vitamin D d) Vitamin E
8. Name a weaning food [U]/[CO2]
a) Bread b) Biscuit c) Ragi porridge d) Milk
9. Identify which is **not** a type of PEM [U]/[CO1]
a) Kwashiorkor b) Marasmus c) Bitot's spot d) Nutritional dwarfing

10. Xerophthalmia is the deficiency of [U]/[CO1]
a) Vitamin A b) Vitamin D c) Vitamin E d) Vitamin K
11. The most important meal of the day [U]/[CO1]
a) Lunch b) Dinner c) Breakfast d) Bed Coffee
12. Identify the stage between childhood and adulthood [U]/[CO2]
a) Preschool b) Infancy c) Adolescence d) Old age
13. Choose the protein requirement of reference man [An]/[CO4]
a) 50g b) 55g c) 60g d) 65g
14. Geriatrics is associated with : [An]/[CO4]
a) Children b) Old age c) Adult d) Adolescent
15. Choose the example for a sedentary activity [An]/[CO4]
a) Stone cutting b) Driving c) Carpentry d) Clerical
16. Identify the sunshine vitamin [U]/[CO1]
a) Vitamin D b) Vitamin A c) Vitamin B d) Vitamin C
17. Identify an example for eating disorder: [A]/[CO3]
a) Fever b) Cold c) Anorexia d) Asthma
18. Pica is a habit of eating : [A]/[CO3]
a) Ice-cream b) Non food things c) Spicy food d) Fruit only
19. Identify common physiological change during old age: [An]/[CO4]
a) Increased muscle mass b) Decreased bone density
c) Increased metabolic rate d) Increased digestive efficiency
20. Iron deficiency leads to [U]/[CO1]
a) Night blindness b) Rickets c) Anaemia d) Osteoporosis

(1X20=20)

PART B

Short Essay Type Questions

Answer **6** Questions

Each question carries 5 marks

21. Explain how nutrition and health are interconnected. [U]/[CO1]

22. Prepare a note on importance of breakfast. [U]/[CO2]
23. Discuss on the physiological changes occurring during pregnancy. [U]/[CO2]
24. Differentiate reference man and reference women. [An]/[CO4]
25. Explain in detail nutritional life cycle. [U]/[CO1]
26. Describe breast feeding, artificial feeding and weaning. [U]/[CO2]
27. Prepare a note on macronutrients. [U]/[CO1]
28. Discuss on the eating disorders in adolescence. [A]/[CO3]

(6X5 =30)

PART C

Essay type questions

Answer any 4 questions

Each question carries 10 marks

29. Prepare in detail on the principles of meal planning. [U]/[CO1]
30. Explain in detail about nutritional requirements during infancy. [U]/[CO2]
31. Discuss about the nutritional requirements and problems in adolescence. [A]/[CO3]
32. Explain in detail about the physiological changers and nutritional requirements during old age. [An]/[CO4]

(2X10=20)

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP(HONOURS) MODEL QUESTION PAPER

THIRD SEMESTER

**Discipline Specific Elective - (DSE) -MG3DSEFSQC202-PREREQUISITES IN FOOD
INDUSTRY**

(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 70

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

Students should attempt at least one question from each course outcome to enhance their overall
outcome attainability

PART A

Multiple Choice Questions

Answer all Questions

Each question carries **1** mark

1. Mention the primary goal of the Food Safety and Standard Authority of India (FSSAI). [U] / [CO1]

a) To promote food exports	b) To ensure food safety and quality
c) To regulate food prices	d) To oversee food packaging

2. Choose from the option below which is NOT a requirement under schedule 4 Part 1 of FSSAI [U] / [CO1]

a) Cleanliness of premises	b) Wearing PPE in sterile zones
c) Safe water usage	d) Pest control measures

3. Identify the type of water must be used for food preparation, according to schedule 4 and part 1 [U] / [CO1]

a) Tap water	b) Rain water
c) Potable Water	d) Any available water

4. Schedule 4 part 2 is applicable to which of the following? [U] / [CO1]

a) Petty food vendors	b) Home based food handlers
------------------------	-----------------------------

- c) Food businesses with state or central licenses
- d) Food testing laboratories

5. Select one of the options that is mandatory for food processing equipment as per Schedule 4 part 2 [U] / [CO1]

- a) Made of wood
- b) Rust-prone surfaces
- c) Made of non-toxic, non-corrosive material
- d) Painted metal

6. Choose an option which is NOT considered a prerequisite program [U] / [CO2]

- a) Pest control
- b) Cleaning and sanitation
- c) Critical control point monitoring
- d) Waste management

7. Personal hygiene of food handlers is part of which program? [U] / [CO2]

- a) HACCP
- b) Prerequisite program
- c) GMP only
- d) Traceability system

8. The main objective of PRPs in the food industry is to: [U] / [CO2]

- a) Market food products effectively
- b) Increase product shelf life
- c) Minimise food safety hazards at the source
- d) Label food accurately

9. Mention the key component of cleaning and sanitation as a PRP [U] / [CO2]

- a) Developing a recall plan
- b) Recording internal audit scores
- c) Using validated cleaning schedules
- d) Staff performance bonuses

10. Specify the prerequisite program in the food industry [U] / [CO2]

- a) Final product inspection
- b) GHP
- c) Product labelling
- d) CCP verification

11.The main objective of cleaning in the food industry is to: [U] /[CO3]

- a) Increase production speed
- b) Remove dirt, residues, and microbial load
- c) Reduce electricity usage
- d) Control flavour changes

c) Reduce electricity usage d) Control flavour changes

12.The difference between cleaning and sanitation is: [U] / [CO3]

- a) Cleaning kill micro-organism,
sanitation remove dirt
- b) Cleaning is physical removal,
sanitation reduces microbial
load
- c) Both are same
- d) Sanitation is not needed
after cleaning

c) Both are same

d) Sanitation is not needed after cleaning

13. Mention the correct sequence for effective cleaning and sanitation [U] / [CO3]

- a) Rinse → Clean → Dry → Sanitize b) Sanitize → Rinse → Clean
- c) Dry → Clean → Sanitize d) Dry → Sanitize → Cleaning

c) Dry → Clean → Sanitise d) Dry → Sanitise → Cleaning

14. Note the disadvantage of poor sanitation in food processing area [U] / [CO3]

- a) Extend shelf-life
- b) Increased food safety
- c) Risk of food borne illness
- d) Improved equipment performance

c) Risk of food borne illness d) Improved equipment performance

15.Cleaning and sanitation schedules should be: [U] / [CO3]

- a) Verbal and flexible
- b) Displayed only in the production room
- c) Written, validated, and followed
- d) Reviewed only during audits

c) Written, validated, and followed d) Reviewed only during audits

16. The design and layout of food premises should be constructed to [A] / [CO4]

- a) Increase storage
- b) Prevent contamination and allow easy cleaning
- c) Limit worker movement
- d) Enhance aesthetic value only

c) Limit worker movement

d) Enhance aesthetic value only

17.Mention the prerequisite program most important across all types of food industries [A] /[CO4]

- a) Waste management
- b) Pest control
- c) Staff training and personal hygiene
- d) Product labelling

18.Personal hygiene is important in food handling. Give the reason [A] /[CO4]

- a) To improve food appearance
- b) To reduce labour costs
- c) To prevent contamination and ensure food safety
- d) To meet regulations

19.Food handlers with cuts or wounds must_____ [A] /[CO4]

- a) Wear gloves and waterproof dressing
- b) Continue working normally
- c) Use hand sanitiser only
- d) Keep the wound open

20.Hands must be washed after [A] /[CO4]

- a) Taking a break
- b) Using the toilet
- c) Handling raw food
- d) All of the above

[1×20=20]

PART B

Short essay

Answer any **6** questions

Each question carries **5** marks

21.Briefly explain the General hygienic and sanitary practices to be followed by food business operators [U] /[CO1]

- | | |
|---|-------------|
| 22. Describe the essential facility requirements for a food business as per schedule 4. | [U] / [CO1] |
| 23. Temperature control is necessary in unit operation. Give the reason. | [U] / [CO2] |
| 24. Elaborate the importance of equipment sanitation in food industry. | [U] / [CO2] |
| 25. Give a detailed note on solid waste management. | [U] / [CO3] |
| 26. Briefly explain the necessity for an efficient cleaning program. | [U] / [CO3] |
| 27. Pest control serve as a prerequisite in food industries. Justify | [A] / [CO4] |
| 28. Explain prerequisite in food industries. | [A] / [CO4] |

[5×6=30]

Part C

Essay

Answer any 2 questions

Each question carries 10 marks

- | | |
|--|-------------|
| 29. Critically assess the role of regular and updated staff training in preventing food borne illness outbreaks. Should training be mandatory for all food handlers. Justify | [U] / [CO1] |
| 30. Describe the essential prerequisites required before carrying out unit operations in food industry. | [U] / [CO2] |
| 31. Explain in detail about Effluent treatment system. | [U] / [CO3] |
| 32. Describe the role of plant layout, waste management, and pest control as prerequisites in food processing industries. Use specific industry example. | [A] / [CO4] |

[10×2=20]

MAHATMAGANDHIUNIVERSITY,KOTTAYAM
MGU-UGP (HONOURS) REGULAR EXAMINATION
THIRD SEMESTER EXAMINATION
MG3DSCFSQ203-FUNDAMENTALS OF FOOD SCIENCE
(2024 ADMISSION ONWARDS)

Duration: 2 hours

Maximum marks: 50 marks

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

*Students should attempt at least one question from each course outcome to enhance their
overall attainability*

PART A

Multiple Choice Questions

Answer **All** Questions

Each question carries **1** mark

1. Identify the nutrient in the Kjeldahl method, nitrogen is used to estimate.

A. Carbohydrate

B. Fat

C. Protein

D. Fiber

[understand] [CO1]

2. Memorize, the moisture content in food is usually determined by

A. Kjeldahl method

B. Soxhlet extraction

C. Oven drying method

D. Titration

[Understand] [CO1]

3. Crude fat is estimated in proximate analysis using:

- A. Distillation
- B. Solvent extraction
- C. Enzymatic method
- D. UV spectroscopy

[Understand] [CO1]

4. Ash content in food is the measure of:

- A. Moisture
- B. Organic matter
- C. Inorganic minerals
- D. Carbohydrates

[Understand] [CO1]

5. MacConkey agar is selective for:

- A. Gram-positive bacteria
- B. Viruses
- C. Fungi
- D. Gram-negative bacteria

[Understand] [CO2]

6. Which of the following media is commonly used for routine bacterial culture?

- A. Blood agar
- B. MacConkey agar
- C. Nutrient agar
- D. Chocolate agar

[Understand] [CO2]

7. Which phase is characterized by nutrient depletion and accumulation of toxic products?

- A. Lag phase
- B. Log phase
- C. Stationary phase
- D. All phases

[Understand] [CO2]

8. Recognize, HACCP stands for:

- A. Health And Consumer Care Program
- B. Hazard Analysis and Critical Control Points
- C. Hygiene and Cleanliness Control Program
- D. Human Assistance for Contamination Control [Understand] [CO3]

9. Which is the regulatory authority for food labelling in India is:

- A. WHO
- B. FAO
- C. FSSAI
- D. BIS [Understand] [CO3]

10. Identify the correct order in cleaning and sanitation.

- A. Rinse → Sanitize → Clean
- B. Sanitize → Rinse → Clean
- C. Clean → Rinse → Sanitize
- D. Clean → Sanitize → Rinse [Understand] [CO3]

[1x10=10]

PART B

Short Essay Type Questions

Answer 4 Questions

Each question carries 5 marks

11. Summarize briefly about the two common methods for estimating protein content In samples [Understand] [CO1]
food

12. Paraphrase a note on Vitamin Analysis. [Undersand] [CO1]

13. Differentiate between Kjeldahl's and Biuret method [Understand] [CO1]

14. Interpret the importance of pest control and waste disposal in food industry [Understand][CO3]

15. Describe about the general characteristics of bacteria, fungi and virus
[Understand] [CO2]

16. Describe on Food Labelling and its importance in food industry

[Understand] [CO3]

[5x4=20]

PART C

Essay type questions

Answer any 2 questions

Each question carries 10 marks

17. Define Microbial Growth Curve? What are the factors affecting Microbial Growth Curve. Explain. [Understand] [CO2]

18. Write an essay on culture media and culture techniques. [Understand] [CO2]

19. Describe in detail about different methods for Moisture Analysis.
[Understand] [CO1]

20. Define food hazards? Briefly explain the types of food related hazards and their preventive measures. [Understand] [CO3]

[10x2=20]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS) MODEL QUESTION PAPER

THIRD SEMESTER

Discipline Specific Courses (DSC B) - MG3DSCFSQ202 - FOOD AND TOURISM

(2024 ADMISSION ONWARDS)

Duration : 2 Hours

Maximum Marks: 50

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

Students should attempt at least one question from each course outcome to enhance their overall
outcome attainability

PART A

Multiple Choice Questions

Answer all Questions

Each question carries **1** mark

Duration: 2 Hours

Maximum Marks : 50

1. Culinary history in tourism helps understand _____ [U] / [CO1]
 - a). laws of a country
 - b). price of groceries
 - c). economic condition of a country
 - d). evolution of eating habits
2. Give the reason for popularity of food tourism. [U] / [CO1]
 - a). proliferation of food-themed media – TV shows and social media etc.
 - b). improved tourism opportunity
 - c). enhanced financial stability
 - d). all of the above
3. Food consumed during one's travel should be _____? [U] / [CO1]
 - a). dangerous, detrimental, generic
 - b). safe, delicious, exotic
 - c). safe, delicious, generic
 - d). safe, underwhelming, generic

PART B

Short Essay Questions

Answer any **4** questions

Each question carries **5** marks

11. Define culinary tourism and mention two reasons why it has gained global popularity. [U]/[CO1]
12. Identify any two global culinary destinations and describe what makes them unique. [U]/[CO1]
13. Give two ways in which food festivals promote tourism in rural regions. [A]/[CO2]
14. Identify two popular food events or festivals and describe their significance to tourism. [A]/[CO2]
15. Mention two ethical issues that may arise in culinary tourism and briefly explain them. [An]/[CO3]
16. Identify two sustainable practices in food tourism and describe their role. [An]/[CO3]

[5×4=20]

Part C

Long Essay Questions

Answer any **2** questions

Each question carries **10** marks

17. Discuss food tourism and the historical evolution of culinary tourism with examples from India and the world. [U]/[CO1]
18. Elucidate on how culinary markets and events contribute to the social and cultural image of a destination. Give examples. [A]/[CO2]
19. Describe the planning and execution of a successful culinary event. Support your answer with any one real or hypothetical example. [A]/[CO2]
20. Analyze the role of technology in shaping virtual culinary experiences. Discuss the benefits and drawbacks. [An]/[CO3]

[10×2=20]

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS) MODEL QUESTION PAPER
THIRD SEMESTER

Value Added Courses (VAC) - MG3VACFSQ200 - FOOD IN TRIBAL COMMUNITIES
(2024 ADMISSION ONWARDS)

Duration : 2 Hours

Maximum Marks: 50

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

Students should attempt at least one question from each course outcome to enhance their overall attainability

PART A

Multiple Choice Questions

Answer all Questions

Each question carries **1** mark

1. Select the common edible insect, often consumed by various tribes in India. [U] / [CO1]

a) Crickets	b) Grasshoppers
c) Red ants	d) All of the above

2. The Jawara tribe is primarily found in which of the following regions? [U] / [CO1]

a) Andaman and Nicobar Islands	b) Lakshadweep Islands
c) The Himalayas	d) The Western Ghats

3. _____ traditionally used to stimulate appetite in tribal communities. [U] / [CO1]

a) Boiled drumstick leaves	b) Raw banana chips
c) Tamarind-based preparations	d) Salted gooseberry

11. _____ abnormality has been seen predominantly following caused [A]/ [CO2]
in the Gond tribe in central and east central part of India .
- a) High haemoglobin b) Low haemoglobin
c) Anaemia d) Sickle cell anaemia
12. Identify the pair that correctly matches a plant with its medicinal use. [A]/ [CO2]
- a) Neem – fertility b) Aloe vera – Digestive aid
c) Tamarind – stomach pain relief d) Ginger – Nausea and vomiting
13. Compared to modern medicine, indigenous medicinal foods are typically: [A]/ [CO2]
- a) More consistent in dosage b) More culturally integrated
c) Chemically synthesized d) Prone to cause less side effects
14. _____ (also known as rice beer) is a popularly used drink among tribes in [A]/ [CO2]
Bihar, Jharkhand, Orissa etc.
- a) Handia b) toddy palm
c) Salphi d) Paise
15. A major limitation in current food policies affecting tribal groups is: [E]/ [CO3]
- a) Limited documentation on tribal b) Exclusion of tribal food systems in
culinary culture mainstream planning
c) Both a & b d) None of the above
16. Ethical advocacy in tribal cuisine means: [E]/ [CO3]
- a) Promoting tribal food as exotic b) Using food for tourism profits
only
c) Educating public on tribal food d) Avoiding public discussions
rights

17. Identify the factors food researchers should avoid when working with tribal communities. [E]/ [CO3]

- a) Transparent negotiations b) Ignoring tribal protocols
- c) Respecting tribal beliefs d) Sharing royalties

18. Advocacy for food rights is ineffective without: [E]/ [CO3]

- a) Food bloggers b) Government policies and aid
- c) Community voices and leadership d) both b & c

19. When advocacy ignores local voices, it leads to: [E]/ [CO3]

- a) More effective tourism b) Cultural loss and policy failure
- c) Easier implementation d) Higher food prices

20. The Forest Rights Act supports tribal food rights by: [E]/ [CO3]

- a) Promoting deforestation b) Allowing community access to
minor forest produce
- c) Replacing forest foods with ration shops d) Encouraging commercial
plantations

[1×20=20]

PART B

Short Essay Questions

Answer any 5 questions

Each question carries 4 marks

21. Write a brief note on the special food items of Tribal community [U]/CO1

22. Detail on the main food preservation methods followed by the tribal community. [U]/CO1

23. Explain the food patterns of tribal population in Central and North-Eastern regions of India. [U]/CO1

24. Discuss the concept of indigenous medicinal foods with suitable regional examples. [A]/[CO2]
25. Give the role of food in treating common ailments among tribal populations and evaluate the limitations of traditional food-based remedies in addressing chronic illnesses. [A]/[CO2]
26. Write on the policy-level support available for tribals. [E]/[CO3]
27. Give a note on the core elements of tribal food that appeal to domestic or international tourists. [E]/[CO3]
- [4×5=20]**

Part C

Long Essay Questions

Answer any **1** questions

Each question carries **10** marks

28. Elaborate on the major health challenges faced by Indian tribes. Discuss on the methods to analyse and meet the nutritional challenges of tribal communities. [A]/[CO2]
29. Outline the major government schemes and policies that directly impact tribal food security. [E]/[CO3]
- [10×1=10]**

Reg.No :

Name :

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS) REGULAR EXAMINATION
THIRD SEMESTER
Value Added Course-(VAC) MG3VACFSQ202 –
DISASTER MANAGEMNT

(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 50

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

PART A

Multiple Choice Questions

Answer **All** Question

Each Question carries **1** Mark

1. Identify the following is not a type of disaster

- a) Natural b) Technological c) Astrological d) Man-made
[U] / [CO1]

2. The Incident Action plan (IAP) in ICS is developed by the

- a) Incident commander b) Planning section c) Operations Sections d) Safety officer
[U] / [CO2]

3. Choose the first step in disaster management

- a). Media coverage b) Mitigation c) Rescue operations d) Preparedness
[U] / [CO1]

4. Identify the disaster which is considered both natural and man-made

- a) Floods caused by dam failure b) Tsunami c) Earthquake d) Volcanic eruption

[U] / [CO /1]

a) To prevent disasters b) To return the community to normal life

c)To evacuate people from disaster areas d) To increase the number of shelters

a) NITI Ayog
b) NDMA (National Disaster Management Authority)

a. Public information officer b. Liaison Officer

c. Safety Officer d. Operation Section Chief

a) Government Officials b. Tourists

c) Children, women and the elderly d. Business owners

a. Create drama b. Entertain

c. Inform, educate, and coordinate d. Criticize authorities

a. Safety officer b. Public information officer
c. Safety officer d. Operation Section Chief

a) Better eyesight b) Access to free gyms

c) Lack of medical care and spread of diseases d) Stronger immune system

[A]/[CO3]

12.Examine how do disasters mainly affect children emotionally

- a) They feel excited b) They feel scared and stressed
- d) They feel stronger d) They feel nothing

 $[A]/[CO_3]$

13. The Incident Command System promotes

- a) Dual leadership b) Chaos during emergencies)
- c) Single-point control and coordination d) Avoiding documentation

[U] / [CO2]

14. The National Disaster Management Authority (NDMA) was established in

- a) 2001 b) 2005 c) 2008 d) 2010

[U]/[CO] 1

15. Crisis communication during disasters should include

- a) Rumours b) Verified updates only
c) Fear-inducing language d) Advertising

[U]/ [CO₂]

16. A communication strategy during a disaster must

- a) Be flexible and people-centered b) Focus on authority only
- c) Use jargon d) Ignore feedback

[U]/[CO₂]

17. The primary role of disaster management authorities is

- a) Blame assignment.
- b) Legal trials
- c) Coordinated disaster response
- d) Fundraising

[U]/[CO1]

18. Identify an example of a technological disaster

- a) Landslide b) Tsunami c) Gas leak d) Hurricane

[U]/[CO1]

19. Effective media relations during disasters can

- a) Spread panic b) Misinform people
c) Ensure public awareness and reduce misinformation d) Hide truth
-
-

[U] / [CO2]

20. The Bhopal Gas Tragedy is an example of a

- a) Natural disaster. b) Technological accident
c) Terrorist attack d) Biological hazard

[U]/ [CO1]

[20 x1=20]

PART B

Short Essay Questions

Answer Any 5 Questions

Each Question carries 4 Marks

21. Define the Incident Command System. Explain its main purpose in disaster management

[U]/ [CO2]

22. Briefly explain about the command staff in ICS structure

[U]/ [CO2]

23. Explain the effects of disaster on children.

[A] / [CO3]

24. Write about the effects of disaster on migrants

[A]/ [CO3]

25. List and briefly explain any three types of disasters with examples

[U] / [CO1]

26. Differentiate between natural and man-made disasters with suitable examples

[U] / [CO1]

27. Elaborate on the function of Command staff in ICS structure

[U] / [CO2]

[5x4=20]

PART C

Long Essay Questions

Answer Any 1 Question

Each Question carries 10 Marks

28. Explain the structure of the ICS with a neat diagram

[U]/ [CO2]

29. Explain in detail about post disaster recovery strategies.

[U] / [CO3]

[10 x 1=10]