



QP CODE: 25050442



25050442

Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION, DECEMBER 2025

First Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Core Courses - FQ010101 - INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY

2019 Admission Onwards

41DA3A2D

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Classify food based on their nutritive value with examples.
2. Compare food fortification and restoration with examples.
3. Comment on temperature.
4. Classify colloidal systems.
5. What is freeze drying or lyophilization?
6. Moisture content of material is expressed as 40% weight basis. Convert it into dry basis.
7. Comment on terpenoids.
8. What is Maillard Reaction?
9. Write short note on personal hygiene.
10. Comment on Fruit Product Order.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Explain probiotic and prebiotic foods. Discuss the health benefits.
12. Comment on nutritional status of world population.
13. Briefly discuss about moisture in food.
14. Discuss some applications of emulsifiers in food industry.





15. Explain the mechanism of Ohmic heating.
16. Comment on rancidity, types of rancidity and methods to prevent rancidity.
17. Write short note on food allergens and measures to control food allergy.
18. Define adulteration. Mention intentional & incidental adulterants, give examples.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Write about GM food with examples, advantages and its safety concern.
20. Steps involved in converting a raw harvested material to a preserved product with sound quality.
21. Describe the toxic constituents present in spices and discuss their ill effects.
22. What are the voluntary and mandatory Food Laws in India.

(2×5=10 weightage)

