

FIRST SEMESTER (CUFYUGP) DEGREE EXAMINATION
NOVEMBER 2025

Food Technology

FTL 1CJ 101—FUNDAMENTALS OF FOOD TECHNOLOGY

(2024 Admission onwards)

Time : Two Hours

Maximum : 70 Marks

Section A

All questions can be answered.

Each question carries 3 marks.

Ceiling 24 marks.

1. Differentiate : Prebiotic and probiotic food.
2. What are functional foods ?
3. Write short notes on anti-nutritional factors.
4. Write short notes on Winterization.
5. Mention the components of egg.
6. Brief about cryogenic grinding of spices
7. List any six spices.
8. Write short notes on flexible packaging materials.
9. Enlist the various physical hazards and its causes.
10. What is meant by palate cleanser ? Name four palate cleansers.

Section B

All questions can be answered.

Each question carries 6 marks.

Ceiling 36 marks.

11. Differentiate : Saturated Fatty Acids and Unsaturated fatty acids.
12. Draw the structure of wheat and rice.

Turn over

13. Describe about CFTRI method of Dhal milling.
14. Explain the processing of milk with a neat flow diagram.
15. Detail about HACCP.
16. Brief about types of Corrugated Fibre Board.
17. Explain the methods of food color measurement.
18. Write the procedure to do recruit sensory panelists ?

Section C

*Answer any **one** question.*

The question carries 10 marks.

19. Illustrate about GMO foods.
20. Describe about various types of subjective sensory analysis.

$(1 \times 10 = 10 \text{ marks})$