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Name.....

Reg. No.....

**FIRST SEMESTER (CUFYUGP) DEGREE EXAMINATION
NOVEMBER 2024**

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. Enlist the importance of food science and technology.
2. What are probiotics foods and list the importance of probiotic foods in our diet.
3. Define Nutraceuticals and its benefits.
4. Classify the types of nuts and oils seeds and its role in cookery.
5. Enlist the composition of milk.
6. Classify the various plantation products and its importance.
7. List the importance of food packaging.
8. Abbreviate FSSAI. List the function of FSSAI.
9. Mention the equipment used for evaluating quality of food.
10. What are the various types of tests used in sensory evaluation ?

Section B*All questions can be answered.**Each question carries 6 marks.**Ceiling 36 marks.*

11. Explain the role and functions of nutrients.
12. Write short notes on a) GM Foods ; and b) Organic foods.
13. Explain the composition and nutritive value of meat.

Turn over

14. Classify vegetables and its composition.
15. Explain the principles and importance of food preservation.
16. Define Hazards and classify the various types of Hazards.
17. Elaborate on the major sectors of Food Processing industry.
18. Summarize on the sensory characteristics of food.

Section C

*Answer any **one** question.*

The question carries 10 marks.

19. Explain in detail the structure and composition of wheat with a neat sketch.
20. Appraise on the various categories of food additives.

(1 × 10 = 10 marks)