

Faculty of Science
B.Sc (Food Technology) I-Year, CBCS –I Semester
Backlog Examinations -June/July, 2022
PAPER: Fundamentals of Food Technology-I

Time: 3 Hours

Max Marks: 80

Section-A

I. Answer any *eight* of the following questions (8x4=32 Marks)

1. Define food
2. Macronutrients
3. Balanced diet
4. Cereals
5. Lathyragens
6. Nutritive value of wheat
7. Fruit processing
8. Canning
9. Blanching
10. Oil seeds
11. Nutritive value of cocoa products
12. Oil adulteration

Section-B

II. Answer the following questions (4x12=48 Marks)

13. (a) What are basic food groups? Add a note on food pyramid.
(OR)
(b) Write about the protocols to be followed to maintain hygiene in food service institutions.
14. (a) Write in detail about the structure, composition and nutritive value of wheat.
(OR)
(b) What are the various methods used for processing of pulses.
15. (a) Write about the various preservative and processed products of fruits.
(OR)
(b) What are the different post harvest changes seen in fruits during storage.
16. (a) Classify nuts and oil seeds, write their nutritive value.
(OR)
(b) Write in detail about oil refining types.

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Section-A

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. Define food science
 2. Food groups
 3. Define hygiene
 4. Lathrogens
 5. Germination
 6. Pulses
 7. Enzymatic browning in fruits
 8. Marmalade
 9. Blanching
 10. Oil seeds
 11. Chocolate liquor
 12. Oil bleaching

Section-B

- II. Answer the following questions (4x12=48 Marks)
- 13.(a) What are the various micro and macro nutrients present in foods.
(OR)
(b) Write about the factors affecting food safety in food service institutions.
- 14.(a) Define cereals. Write about the structure and composition of rice.
(OR)
(b) Explain the structure, composition and nutritive value of millets.
- 15.(a) What are the various factors affecting storage in vegetables.
(OR)
(b) Classify vegetables and write their composition. Give a brief account of dietary fiber.
- 16.(a) Define cocoa bean processing. Write about various cocoa bean products.
(OR)
(b) Write in detail about oil refining types.
