

TELANGANA UNIVERSITY
S.S.R. DEGREE COLLEGE, NIZAMABAD (C.C:5029)
VI SEMESTER INTERNAL ASSESSMENT II EXAMINATIONS
FOOD TECHNOLOGY QUESTION BANK

I. Fill in the blanks

1. Carbohydrates and Proteins components are major nutrients in our foods.
2. Proteins and vitamins food components is required for the growth and maintenance of the human body.
3. Carbohydrate food components give energy to one body.
4. Pulses, whole grain food item provides dietary fibre.
5. Milk, Egg food products are the best source of animal proteins.
6. Vitamins also known as the accessory dietary factor.
7. An apple is a rich source of Potassium nutrients.
8. Deficiency of vitamins K causes slow blood coagulation.
9. Egg is a rich sources of protein
10. Legumes food items is the best source of plant protein.
11. The period of 11 to 19 years is known as adolescence.
12. Hormones control the changes occurring during adolescence.
13. The study of different aspects of ageing is known as gerontology
14. Cystic fibrosis and haemophilia are example of Hereditary diseases
15. How many food groups are in the food guide pyramid fire
16. Meat are generally considered to be good source of protein
17. Rizobium is used as a biofertilizer for soyabean crop.
18. Yeast is used for the production of Ethanol
19. Saccharomyces organisms is used in alcoholic fermentation.
20. Bioenergy is obtained from Biomars
21. Histidine amino acid has buffering capacity.
22. Ergosterol is present in the cell membrane of fungi.
23. Ribosome's cell organelles is involved in the process of protein synthesis.
24. Ilets of langerlians are found in pancreas gland
25. Enzymes are proteins
26. Diseases that spread from one person to another are called communicable diseases
27. Hypertension disease is an non-communicable disease.
28. Calcium mineral functions by building strong bones and teeth.
29. Water food components does not provide any nutrients.
30. Potatoes, cereals beans, pulses and oats are rich in carbohydrate
31. A common beverage, cola is obtained from seeds
32. Breads and cereals food group is our bodys best source of energy.
33. Butter, cheese and oil food components is rich in fat.
34. Fruits and Vegetable food items provides dietary fibre.
35. 29.73 percent fat of whole milk is fat when compared on a dry matter basis.
36. Intermediate moisture foods (IMF) are in the water activity range of 0.6 to 0.84
37. The ideal packaging material for high pressure processing of food is plastic polymers
38. The procers applied to fruits and vegetables prior to freezing to inactivate the enzyme is Blanching
39. Standard plate count is not a rapid platform test performed for raw milk.
40. Flat or insipid flavor in butter is due to excess washing of butter granules

II. Short Answers.

1. Define packaging?

A: Packaging is the science, art and technology of inclosing, protecting a product and providing information about the product for distribution storage sale and use.

2. Define labeling?

A: A label is a small piece of paper, fabric, plastic or similar material attached to an object and giving information.

3. Define product costing?

A: A product cost can be simply defined as the total amount of cost assigned to a particular product based on a specific purpose of the management of the organization.

4. Define standardization?

A: Standardization of drug mean confirmation of its identity and determination of its quality and purity and detection of its quality and purity and detection of nature of adulterant by various parameters like morphological microscopically observations.

5. Define Entrepreneurship?

A: Entrepreneur is an innovator who brings economic development through new combinations of factors of production.

6. Define Blanching?

A: Blanching is a unit operation prior to freezing canning or drying in which fruits or vegetables are heated for the purpose of inactivating nature.

7. Define canning?

A: Canning is a method of preservation of food in which the food is processed and hermetically sealed in containers glass.

8. Peeling?

A: Loss of bits of outer skin by peeling or shedding or coming off in scales.

9. Define paneer?

A: Paneer also called India cottage cheese is one of the most popular cheeses used in Indian cuisine.

10. Define beverage?

A: Beverages can be defined as any fluid which is consumed by drinking. It consists of diverse group of food products usually liquids the most essential drinks available fluids like fruit beverage.