SUB.CODE: 18UFQ1C1

REG.NO:

DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)
(For Candidates admitted from 2018-2019 onwards)

U.G DEGREE EXAMINATIONS, NOVEMBER – 2019

Time : 3 hrs Max. Marks: 75

B.Sc., Food Technology and Quality Control

Introduction to Food Science and Food Technology

Section– A

CHOOSE THE CORRECT ANSWER (10 X 1 = 10)

1. Food technology is a branch of _____
   a) Nutrition b) Service
   c) Food Science d) Dietetics
2. World wars encouraged the development of several _____
   a) Food Product b) Industrialization
   c) Machines d) Innovations
3. Wheat protein _____ gives elasticity to the product
   a) Albumin b) Globin
   c) Gluten d) Amylopectin

Section – C

ANSWER ANY THREE (3X10=30)

16. Enumerate on the vital role of food science
17. Draw the structure of wheat grain and name the components and its function
18. Detail on the chemical composition of pulses
19. Explain in details on various types of fatty acids
20. Describe on post-harvest changes in fruits and vegetables

4. Dry heat changes starch granules through process known as _____

a) Gelatinisation b) Coagulation

c) Retro-gradation d) Dextrination

5. Lathyrism can be prevented by _____

a) Soaking b) Washing

c) Germination d) Parboiling

6. Red gram is deficient of _____

a) Carotenoid b) Amino acid

c) Tryptophan d) Histidine

7. Hydrogenation is a process of addition of ____ atom between double bond

a) Hydrogen b) Carbon

c) Nitrogen d) Oxygen

8. Olive oil contain _____ type fatty acid

a) Polyunsaturated fatty acid

b) Monounsaturated fatty acid

c) Saturated

d) Essential fatty acid

9. Grapes are made up of_____ pigment

a) Anthocyanin b) Anthoxanthin

c) Chlorophyll d) Carotenoid

10. Chemical additive like _____ can present enzymatic browning

a) Benzoates b) Sulphur dioxide

c) Propionate d) Nitrites

Section – B

ANSWER ALL THE QUESTIONS (5X7=35)

11.a. Discuss on the various branches of food science and technology

(OR)

b. Discuss in detail about the evolution of food processing from prehistoric time till date?

12. a. Give the different methods of rice parboiling

(OR)

b. Explain the factors affecting gelatinisation

13. a. Describe the process and advantages of soaking and germination

(OR)

b. Discuss the anti-nutritional factors of pulses

14. a. Give an account on margarines, lard and butter

(OR)

b. Analyse on various vegetable oil

15.a. Classify the pigments and write short notes on pigments present in vegetables and fruits

(OR)

b. Write the principle of enzymatic browning that occurs in fruits and give methods to prevent it