

STELLA MARIS COLLEGE (AUTONOMOUS) - CHENNAI 600 086

(For candidates admitted from the academic year 2008 – 2009)

SUBJECT CODE: ZL/ME/FS25

B. Sc. DEGREE EXAMINATION, APRIL 2009

**BRANCH VI.A. – ADVANCED ZOOLOGY AND BIOTECHNOLOGY
SECOND SEMESTER**

**COURSE : MAJOR –ELECTIVE
PAPER : FUNDAMENTALS OF FOOD SCIENCE**

TIME : 3 HOURS MAX. MARKS: 100

SECTION – A

ANSWER ALL QUESTIONS:

(10 X 3 = 30)

1. Define food guide.
2. Give the importance of haemagglutinins.
3. Mention the properties of sanitizers.
4. Give examples of shrink and CFB packaging.
5. What are extruded foods?
6. Give the toxic effect of any two heavy metals in food.
7. Expand the following
 - i. BOPP
 - ii. WVTR
 - iii. LDPE
8. What are adulterated foods?
9. Explain lag phase.
10. Name the microorganisms responsible for spoilage of vegetables and fruits.

SECTION – B

ANSWER ANY FIVE QUESTIONS:

(5 X 6 = 30)

11. Explain the Growth Curve of Bacteria.
12. How is BMR determined?
13. Write short notes on tetrapak and strip packaging.
14. Highlight post harvest technology of fruits and vegetables.
15. How is adulteration in oils and spices detected?
16. Describe the objective method of sensory evaluation.
17. Briefly outline labeling provisions with a neat sketch of a label for a food product.

SECTION – C

ANSWER ANY TWO QUESTIONS:

(2 X 20 = 40)

18. a. Enumerate the measures to overcome malnutrition
 b. Discuss the role of vitamins and minerals in fortification. (10+10)
19. Highlight the importance of packaging functions and packaging materials.
20. Write a note on the following
 a. Naturally occurring food toxins b. Hazards of pesticides (10+10)
21. a. Explain the factors affecting food acceptance.
 b. Give the importance of any two food laws. (10+10)
