

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted from the academic year 2008 – 2009 & thereafter)

SUBJECT CODE: ZL/ME/FS24

B. Sc. DEGREE EXAMINATION, APRIL 2010

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 Pasteurization.
2. Define Shelf life.
3. Write the significance of Food labelling.
4. HTST and UHT – Expand & Write a brief note.
5. Natural Preservative – Give examples & Write a short note.
6. Extruded food – Give examples & write the significance.
7. HACCP – Expand & Write notes of interest.
8. BHT – Expand & Write its significance.
9. CFB – Expand & comment on its significance.
10. List the Basic five food groups & add notes on it.

SECTION – B

ANSWER ANY FIVE QUESTIONS:

(5 X 6 = 30)

11. Write short notes on : (a) Homofermentation (b) Malolactic fermentation
12. Comment on food laws and its importance in quality control.
13. What are the advantages of using glass as packaging materials.
14. Draw and describe the growth curve of bacteria.
15. Mention any three tests involved in quality testing of food packaging.
16. Comment on Tetrapak and its uses.
17. List five points of personal hygiene a food handler should observe.
18. How is adulteration detected in food grains?

SECTION – C

ANSWER ANY TWO QUESTIONS:

(2 X 20 = 40)

19. Define fortification and bring out its significance in food industry.
20. Write the principles of fermentation, give details of preparation of any two fermented products.
21. Name a few natural toxicants – Add a note on pesticide and heavy metal contamination in food.
22. Write a detailed account on processing of cereals, legumes and fruits.
