## STELLA MARIS COLLEGE (AUTONOMOUS), CHENNAI -600 086

# B.SC DEGREE BRANCH VI.A. LADVANCED ZOOLOGY AND BIOTECHNOLOGY

(For candidates of academic year 2015-16 and thereafter)

SUPPLEMENTARY EXAMINATION, APRIL 2018

CODE: 1574 UT FS 23

COURSE: INDEPENDENT ELECTIVE

PAPER: FUNDAMENTALS OF FOOD SCIENCE

TIME : 3 HOURS MAX.MARKS: 100

#### SECTION A

### ANSWER ALL QUESTIONS

 $(10 \times 3 = 30)$ 

1. Define food guide.

- 2. Comment on Kwashiorkor
- 3. Name four bacteria that cause spoilage of fruits and vegetables.
- 4. Expand: a) OTR b) GTR c) WVTR
- 5. What is a biopolymer?
- 6. What is IQF?
- 7. Mention three naturally occurring food toxicants.
- 8. What is food labeling?
- 9. What are the primary sensations of taste?
- 10. Write a note on PFA.

#### **SECTION B**

# ANSWER ANY FIVE QUESTIONS

 $(5 \times 6 = 30)$ 

- 11. Outline the Basic Five food groups with examples.
- 12. Elaborate Bacterial growth curve.
- 13. Explain techniques of meat packaging.
- 14. Write a note on Estimation of Benzoic acid and BOAA test.
- 15. Describe Objective methods of Sensory Evaluation.
- 16. Highlight Diet therapy for Diabetes mellitus.
- 17. Justify use of Glass as an inert packaging material.

## SECTION C

# ANSWER ANY TWO QUESTIONS

(2X20=40)

- 18. Describe the sensory factors affecting food acceptance.
- 19. Give a detailed account of Fermentation Technology. Add a note on its products.
- 20. Outline the methods for detection of food adulteration in Dhal, Oil. spices and Food grains.
- 21. Give a detailed account of Malnutrition. Add a note on the importance of nutrients.

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