



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food. Engg.) 2018 Admission
I Semester Final Examination-January 2019

Fdsc. 1101

Food science and Nutrition (2+1)

Marks: 50
Time: 2 hours

- I Fill in the blanks:** **(10x1=10)**
- 1 One calorie is equal to _____ Joules.
 - 2 The basal metabolic rate in sleep is about _____ percent less than basal metabolic state.
 - 3 Cereals are generally deficient in _____ amino acids.
 - 4 _____ processing includes crushing the food products to a smooth structure.
 - 5 Kjeldhal macro chemical test is done to assess _____ chemical factor of food products.
 - 6 _____ type of browning is seen in fresh, uncooked fruits and vegetables.
 - 7 The RDA intake of total calories/ day sedentary working woman is _____
 - 8 _____ is Oozing of liquid from gel when cut or allowed to stand.
 - 9 The _____ is used as anti-sticking agent in chewing gums.
 - 10 Bureau of Indian standards (BSI) marks represents the _____ of the product.
- II Write Short notes on any FIVE of the following** **(5x2=10)**
- 1 Food Gels
 - 2 Maillard Reaction
 - 3 Antioxidants
 - 4 Under nutrition
 - 5 RDA
 - 6 Blanching
 - 7 Parboiling
- III Answer any FIVE of the following.** **(5x4=20)**
- 1 Effect of cooking on carbohydrates.
 - 2 Why the food laws and regulations came in existences In India.
 - 3 Functions of Food packaging.
 - 4 Different methods used for determining the quality of food. Explain any one.
 - 5 Factors affecting the basal metabolic rate(BMR)
 - 6 Classify the food colors with examples.
 - 7 Functions of food additives.
- IV Answer any ONE of the following** **(1x10=10)**
- 1 Define food. Explain its various functions and give the guidelines to use basic food group.
 - 2 Define food flavors and give its classification along with industrial application with examples.
