



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg.) 2017 Admission
I Semester Final Examination-January-2018

Fdsc.1101

Food Science and Nutrition (2+1)

Marks: 50

Time: 2 hours
(10x1=10)

I Fill in the blanks

- 1 An additive that promotes formation of stable mixture is known as-----
- 2 Colouring pigment present in Tomato is-----
- 3 Energy value of food is determined by-----
- 4 Starch subjected to dry heat is known as-----
- 5 Poaching is a-----method of cooking.

State True or False

- 6 LDPE is a biodegradable plastic.
- 7 Vitamin K is known as coagulation vitamin.

Define the following

- 8 Nutrition.
- 9 Balanced Diet
- 10 Colloids

II Write Short notes on ANY FIVE of the following

(5x2=10)

- 1 Basic Five Food Groups
- 2 Microwave Cooking.
- 3 Benefits of Fermentation
- 4 Importance of Vitamin A
- 5 Protein rich foods
- 6 Under nutrition and Over nutrition .
- 7 Crystallization of Sugars

III Answer ANY FIVE of the following

(5x4=20)

- 1 Define BMR and explain the factors influencing it.
- 2 HACCP and its major principles.
- 3 Discuss the major food standards in India
- 4 Properties of gelatin- Gel Formation
- 5 Essential Fatty Acids (EFA)
- 6 Define food additives and explain any three of them.
- 7 What is water balance of the body? How does body maintain water balance.

IV Write essay on ANY ONE of the following

(1x10=10)

- 1 Explain the importance of minerals in human nutrition with special emphasis on Calcium, iron, iodine.
- 2 Explain enzymatic and non enzymatic browning reactions and summarize the methods for preventing browning reactions in foods.
