

N.G.M.COLLEGE (AUTONOMOUS) : POLLACHI

END-OF-SEMESTER EXAMINATIONS : MAY - 2023

UG COURSES (AIDED)

MAXIMUM MARKS: 50

IV SEMESTER

TIME : 2 HOURS

PART - IV

**NON MAJOR ELECTIVE – II:
FOOD SCIENCE AND TECHNOLOGY**

SECTION – A

(10 X 1 = 10 MARKS)

ANSWER THE FOLLOWING QUESTIONS.

1. Which one is Bacterocidal method? K1
a) Pickling b) Salting c) Dehydration d) Canning
2. Digestion of takes place in the mouth of human beings. K1
a) cooked starch b) cellulose c) Autoclave d) Stirrer
3. Which of the following is used as a synergist along with antioxidants? K1
a) Benzoic acid b) Citric acid c) Casterol d) Propionic acid
4. ----- is used to adulterate Bajra. K1
a) Kasser dhal b) Tapioca suji c) Ergot d) Argemone seed
5. FSSAI was established in India during..... K1
a) Sep. 2008 b) Oct. 2006 c) Jan. 2006 d) Sep. 2006

ANSWER THE FOLLOWING IN ONE (OR) TWO SENTENCES

6. Define food. K2
7. Write any two bacterostatic methods of food preservation? K2
8. Write a note on food colour. K2
9. Give an example for accidental adulteration? K2
10. Write any two functions of FCI. K2

SECTION – B

(5 X 8 = 40 MARKS)

ANSWER ANY FIVE QUESTIONS OUT OF THE EIGHT QUESTIONS.

11. Discuss the process of digestion with neat diagram. (K3)
12. Explain various sources of food and their functions. (K3)
13. List any four methods of food preservation and explain in detail. (K3)
14. Summarize the functions of food additives. (K3)
15. Give brief account of Butter, Cream and Cheese. (K3)
16. List the common adulterants of food and brief their effect on human health. (K3)
17. Discuss the physical and chemical methods of testing food adulterants. (K3)
18. Write briefly about FSSAI and AGMARK standards. (K3)
