KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg.) 2019 Admission
I Semester Final Examination-January 2020

Fdsc. 1101   Food Science and Nutrition (2+1)   **Marks: 50**
                                                                                         Time: 2 hours

I   **Fill in the blanks:**   (10x1=10)
1. Scurvy is a disease caused by deficiency of _____.
2. _____ deficiency causes pernicious anemia.
3. Beriberi is due to the deficiency of _____.
4. _____ is an example for leavening agent.
5. An additive that promotes formation of stable mixture is known as _____.

       State True or False
6. Salt is fortified with Calcium salts
7. Cooking has several advantages of improving the quality, digestibility and palatability of food.

       Define the following
8. AGMARK
9. Braising
10. Phenolase

II   **Write Short notes on ANY FIVE of the following**   (5x2=10)
1. Any five ways to minimize cooking loss.
2. Functions of Protein.
3. Name fat soluble vitamins and their dietary sources.
4. Protein Calorie malnutrition.
5. Differentiate between leaveners and stabilizers.
6. Factors influencing Gel Formation.
7. Color Additives.

III   **Answer ANY FIVE of the following**   (5x4=20)
1. Food Packaging Techniques.
2. Purpose and role of preservatives.
3. Factors affecting gelatinization.
4. ICMR classification of food group.
5. Define RDA and explain the factors influencing it.
6. Classification and role of Flavours.
7. Vitamin B12 (Cyanocobalamin)-source, function, Deficiency.

IV   **Write essay on ANY ONE of the following**   (1x10=10)
1. What are the changes that occur during cooking of starch? Explain the factors affecting these changes?
2. Explain the objectives, different methods of cooking & processing and effect of cooking.

****