



Fdsc.1101

KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.)
I Semester Re- Examination- November 2021
2019 Admission
Food Science and Nutrition (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks:

(10x1=10)

1. Pulses are generally deficient in..... amino acids.
2. One gram of fat provides..... kilo calories.
3. Processing includes beat with a rapid lifting motion to incorporate air into a food.
4. Accumulation of excess fluid in the tissue is known as.....
5. The RDA intake of total proteins/day during pregnancy is.....
6. Haze formation seen in clarified apple juice during storage is overcome by treatment with.....
7. Basal metabolic rate is..... in infants than adults.
8. Tendero meter test is used to assess the..... physical factor of the food product
9. Prevention of Food Adulteration Act (PFA) standard first formulated in the year of.....
10. Colloids can be separated from crystalloids by the process know as.....

II Write Short notes on any FIVE of the following

(5x2=10)

1. Food Sols
2. Enzymatic Browning
3. Stabilizers
4. Malnutrition
5. Balanced Diet
6. Fermentation
7. Poaching

III Answer any FIVE of the following.

(5x4=20)

1. Explain the effect of cooking on proteins
2. Mention the most important food standards followed in India.
3. Explain the functions of food
4. Explain the factors which affect the quality of food products
5. How fuel values of foods are determined.
6. Differentiate the gelatinization and Dextrinization of food
7. Define Mineral, classify them with examples and mention their general functions.

IV Write an essay on any ONE of the following

(1x10=10)

1. Define food additives and explain its classification with examples.
2. Explain the different methods of cooking.
