

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2014 Admission
Ist Semester Final Examination- January -2015

Cat. No:Fdsc.1101

Title:Production Technology(2+1)

Marks: 50.00

Time: 2 hours

I Fill up the blanks

(10 x 1=10)

1. _____,an enzyme from yeast ,changes the simple sugars into ethanol and carbondioxide
2. Vitamin A is otherwise known as _____
3. Give RDA for protein for a pregnant woman
4. _____is a method of cooking food in water below the boiling point for a long period
5. A rich source of vitamin B₁₂

Define

6. Caramelization
7. Syneresis
8. Emulsifier
9. Health
10. RQ

II Write short notes on any FIVE questions

(5 x 2=10)

1. Role of Vitamin C in food industry
2. Explain kilo calories ,joule and BMR
3. Functions of water in the body
4. Role of fiber in nutrition
5. AGMARK
6. Fermentation and its advantages
7. Nutritive value of green leafy vegetables

III Write short notes on any FIVE questions

(5 x 4=20)

1. 'Nutrients are required to maintain health' Explain this statement with examples
2. Relationship between vitamin A and vision
3. Discuss briefly the principles and reasons for cooking food
4. Explain the different ways in which food is classified
5. What are the principal function of iodine .What happens if this mineral is taken in excess and in deficient amounts

6. How will you determine the energy value of foods using Bomb calorimeter
7. Explain any 5 broad classes of intentional additives with examples

IV Write an essay on any ONE

(1 x 10=10)

1. State the causes and effect of vitamin D deficiency in children ,adults and old age
2. Explain the problems and prospects of packaging industry in India
