KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food. Engg.) 2018 Admission
I Semester Final Examination-January 2019

Fdsc. 1101   Food science and Nutrition (2+1)

Marks: 50
Time: 2 hours

I   **Fill in the blanks:**   **(10x1=10)**
1. One calorie is equal to_____ Joules.
2. The basal metabolic rate in sleep is about _____percent less than basal metabolic state.
3. Cereals are generally deficient in_____ amino acids.
4. _____processing includes crushing the food products to a smooth structure.
5. Kjeldhal macro chemical test is done to assess _____ chemical factor of food products.
6. _____type of browning is seen in fresh, uncooked fruits and vegetables.
7. The RDA intake of total calories/ day sedentary working woman is_____
8. _____ is Oozing of liquid from gel when cut or allowed to stand.
9. The _____ is used as anti-sticking agent in chewing gums.
10. Bureau of Indian standards (BSI) marks represents the_____ of the product.

II   **Write Short notes on any FIVE of the following**   **(5x2=10)**
1. Food Gels
2. Maillard Reaction
3. Antioxidants
4. Under nutrition
5. RDA
6. Blanching
7. Parboiling

III   **Answer any FIVE of the following.**   **(5x4=20)**
1. Effect of cooking on carbohydrates.
2. Why the food laws and regulations came in existences In India.
3. Functions of Food packaging.
4. Different methods used for determining the quality of food. Explain any one.
5. Factors affecting the basal metabolic rate(BMR)
6. Classify the food colors with examples.
7. Functions of food additives.

IV   **Answer any ONE of the following**   **(1x10=10)**
1. Define food. Explain its various functions and give the guidelines to use basic food group.
2. Define food flavors and give its classification along with industrial application with examples.

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