

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS)
FIRST SEMESTER EXAMINATION
(2024 ADMISSION ONWARDS)
COURSE CODE- MG1DSCFTQ100
COURSE TITLE: FUNDAMENTALS OF FOOD TECHNOLOGY

Duration: 2 hrs

Maximum Marks: 50

Part A

Short Answer Type Questions

Answer any 5 questions

Each question carries 2 Marks

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|---|-----|-----------|
| 1. FSSAI means | (U) | (3&5) |
| 2. Which are the two groups of body building food? | (K) | (1) |
| 3. Define functional food with examples. | (K) | (1) |
| 4. What are the three major types of humidity? | (K) | (1, 2 &4) |
| 5. What is a colloid? | (K) | (1,2 &4) |
| 6. Methods used to detect the presence of cane sugar in milk. | (U) | (1&4) |
| 7. Write as short note on AGMARK. | (K) | (3 &5) |

(5x2=10 marks)

Part B

Short Essay Type Questions

Answer any 5 questions

Each question carries 4 Marks

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| 8. Mention about food guide pyramid with the help of a diagram. | (An) | (1) |
| 9. Define health food, natural food, organic food and functional food. | (K) | (1) |
| 10. Write a short note on specific gravity and humidity | (K) | (1, 2 &4) |
| 11. Define colloids and type of colloidal dispersions. | (K) | (1, 2 &4) |
| 12. Different types of adulteration occur in food | (E) | (1&4) |
| 13. Write a note on voluntary standards. | (K) | (3&5) |
| 14. Write a short note on BIS certification of food product. | (K) | (3&5) |

(5x4=20 marks)

Part C

Long Essay Type Questions

Answer any 2 questions

Each question carries 10 Marks

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|--|------|---------|
| 15. Discuss the nutraceuticals, functional foods and dietary supplements. | (C) | (1&4) |
| 16. Explain physico chemical properties of food. | (A) | (1,2&4) |
| 17. Report on the adulterants generally identified in dairy product and their detection. | (An) | (1&4) |
| 18. Elaborate on voluntary and mandatory food laws in India. | (C) | (3&5) |

(2x10=20 marks)

MAHATMA GANDHI UNIVERSITY, KOTTAYAM

MGU-UGP (HONOURS)

FIRST SEMESTER EXAMINATION

(2024 ADMISSION ONWARDS)

COURSE CODE- MG1MDCFTQ100

COURSE TITLE: FOOD SPOILAGE

Duration: **2hrs**

Maximum Marks: **35**

Part A

Short Answer Type Questions

Answer any **5** questions

Each question carries **1** Mark

1. Define food spoilage? [Taxonomy, (U)] [Course Outcome Number1]
2. Why is food spoilage significant for health? [Taxonomy (U)] [Course Outcome Number 1]
3. How do Semi-Perishable Foods differ from Perishable Foods? [Taxonomy (An)] [Course Outcome Number 1, 2,3]
4. What does Bone taint refer to? [Taxonomy (An)] [Course Outcome Number 3,4]
5. Comment on 'red rots' and 'pink rots' in egg. [Taxonomy (E)] [Course Outcome Number 5]
6. What is autolytic spoilage in fish? [Taxonomy (E)] [Course Outcome Number 5]
7. Add a note on Ropiness in milk [Taxonomy (E)] [Course Outcome Number 5]

(5x1=5 Marks)

Part B

Short Essay Type Questions

Answer any **4** questions

Each question carries **5** Marks

8. What are the undesirable changes in food due to spoilage? [Taxonomy, (U)] [Course Outcome Number 1]
9. Explain the role of bacteria, mold and yeast in food spoilage. [Taxonomy (U)] [Course Outcome Number 1,2]
10. Briefly explain the role of pests, insects, and rodents in spoilage [Taxonomy (An)] [Course Outcome Number 3,4]
11. What factors are associated with meat that makes it susceptible to spoilage? [Taxonomy (E)] [Course Outcome Number 5]
12. Write a note on putrefaction in meat [Taxonomy (E)] [Course Outcome Number 5]
13. Give an account of poultry spoilage. [Taxonomy (E)] [Course Outcome Number 5]

14. Comment on bacterial and mold spoilage in fruits & vegetables [Taxonomy (E)] [Course Outcome Number 5]

(4x5=20 Marks)

Part C

Long Essay Type Questions

Answer any **1** question

Each question carries **10** Marks

15. What are the factors affecting food spoilage? Discuss how water activity, nutrient content and the pH level of foods are intrinsic factors that influence microbial growth and spoilage. [Taxonomy Understand (U), Analyse (An)] [Course Outcome Number 1, 2,3]
16. Explain the spoilage of milk [Taxonomy Evaluate (E)] [Course Outcome Number 5]
17. Describe the spoilage in meat and meat products [Taxonomy Evaluate (E)] [Course Outcome Number 5]

(1x10=10 Marks)