

Bsc (Honours) Food Technology and Quality Assurance

Model QP for Practical Exam

Course Code: MG1DSCFTQ100

Course Name: Fundamentals of Food Technology

Duration: 1.5 Hours

Total Marks: 35

Part – A

Practical Task

Answer any one question

1. Name the adulterant present in Cinnamon along with its detection test?
2. Write down the detection methods to check the starch present in Coffee powder

(1x1 = 1 marks)

Part – B

Practical Task

Answer any 6 questions

1. Write down the common adulterants present in wheat flour and write its detection tests
2. Check whether the provided Ghee sample is adulterated or not?
3. Find out whether the tea leaves is adulterated with the following adulterants:-
 - a) Exhausted tea b) Bengal gram dal husk
4. Determine whether the Chilli powder sample is adulterated with the following or not :-
 - (a) Artificial colour (b) Brick powder
5. Write down the detection methods to check the adulteration in oil
6. Identify whether the given Honey sample is adulterated with Molasses or not?
7. Find out whether the milk sample is adulterated with the following adulterants:-
 - (a) Water (b) Starch (c) Cane sugar
8. Write down the detection methods to check the adulteration in asafoetida

(6x4 = 24 marks)

Part – C

Practical Record Evaluation

1. Content
2. Completeness
3. Neatness
4. Accuracy
5. Timeliness

(5x1= 5 marks)

Part – D

Viva Voce

Answer any 5 questions

1. Yellow clay is a common adulterant present in Turmeric; explain the detection test of it?
2. Why starch is added to milk?
3. Sand or talcum is used in which food article?
4. Which instrument is used to determine water adulteration in milk?
5. Name the common adulterants present in common salt?
6. Name the adulterant present in Saffron
7. Dhatura seeds is a common adulterant present in which food article
8. Explain the detection method to find out the presence of ergot in the Food grains

(5x1= 5 marks)

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS)
MODEL QUESTION PAPER FOR FIRST SEMESTER EXAMINATION
(2024 ADMISSION ONWARDS)
COURSE CODE- MG1MDCFTQ100
COURSE TITLE: FOOD SPOILAGE PRACTICUM

Duration: **1.5** Hours

Maximum Marks: **35**

Part A
Practical Task
Answer any **one** question

1. Write down detection methods to identify spoilage in canned foods
2. Write down detection methods to identify spoilage in beverages

[Marks: 1x10=10]

Part B
Practical Task
Answer any **three** questions

1. Detect spoilage in the given Milk sample by employing any two tests.
2. Detect spoilage in the given Fish sample by employing any two tests.
3. Detect spoilage in the given egg sample by employing any two tests.
4. Detect spoilage in the given bread sample by employing any two tests.

[Marks: 3x5=15]

Part- C
Viva Voce
Answer any **Five** questions

1. What are the primary causes of food spoilage?
2. How does moisture content affect the spoilage of food?
3. What are the main factors affecting food spoilage?
4. What is Aw?
5. Define Spoilage
6. What is mycotoxin?
7. Enzymatic spoilage

[Marks : 5x1=5]

Part - D
Practical record Evaluation

- a. Content
- b. Completion
- c. Neatness
- d. Accuracy
- d. Timeliness

[Marks : 5x1=5]

