

T78/V78/V91/MFP203/MFS108/MFC108/EE/20160526

Time : 3 Hours

Marks : 80

Instructions :

1. All Questions are Compulsory.
 2. Each Sub-question carry 5 marks.
 3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
 4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
 - a) Discuss specific flavours. Explain flavouring compounds. 5
 - b) List natural colourants with their sources and uses. Explain Chlorophyll. 5
 - c) What is Food Spoilage? Explain causes of food spoilage. 5
 - d) What are the uses of stabilizers and thickeners? 5
 - e) Discuss Osmotic drying and Microwave drying. 5

2. Solve any **four** sub-questions.
 - a) Write short notes on : 5
 - i) Terpenoids and
 - ii) Flavonoids
 - b) Discuss the different fermented meat products. 5
 - c) Discuss the enzymatic food spoilage. 5
 - d) Explain some commonly used preservatives in food. 5
 - e) Describe how food storage conditions influence food spoilage? 5

3. Solve any **four** sub-questions.
- a) Describe nutritional supplements and advantage of adding it to food products. 5
 - b) Write a note on baker's yeast and starter culture. 5
 - c) Explain preservation of food by irradiation. 5
 - d) Write in brief about the production of Vinegar. 5
 - e) Explain various factors influencing microbial activity. 5
4. Solve any **four** sub-questions.
- a) Why is it necessary to maintain hygiene in a food processing plant? 5
 - b) Explain uses of food additives. 5
 - c) State importance of bacteria in food industry. 5
 - d) Explain uses of smoking food. 5
 - e) Describe the fungal food intoxication. 5

