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| **University of Kerala** |
| |  |  |  | | --- | --- | --- | | Discipline: Food Technology |  | Time: 1 Hour 30 Minutes (90 Mins. ) | | Course Code: UK2DSCFDT101 |  | Total Marks:42 | | Course Title: Principles of Food Science |  |  | | Type of Course: DSC |  |  | | Semester: 1 |  |  | | Academic Level: 100 - 199 |  |  | | Total Credits: 4, Theory: 3 Credit, Practical: 1 Credit |  |  | |  |  |  | |

Part A. 6 Marks. Time: 6 minutes

Objective Type. 1 Mark Each. Answer All Questions

(Cognitive Level: Remember / Understand)

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| --- | --- | --- | --- |
| **Qn. No.** | **Question** | **Cognitive Level** | **Course Outcome (CO)** |
| 1. | Identify the cooking method that uses high pressure and temperature. | Remember | 2 |
| 2. | Name the process that occurs when starch granules absorb water and swell. | Remember | 2 |
| 3. | Give the primary purpose of sensory evaluation in food products. | Understand | 3 |
| 4. | Give the primary term for the cumulative effect of multiple preservation methods. | Understand | 5 |
| 5. | Indicate the primary characteristics that distinguishes pulses from other legumes. | Understand | 2 |
| 6. | Identify the primary protein source in a vegetarian diet. | Understand | 2 |

Part B. 8 Marks. Time: 24 Minutes

Short Answer. 2 Marks Each. Answer All Questions

(Cognitive Level: Understand/Apply)

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| --- | --- | --- | --- |
| **Qn. No.** | **Question** | **Cognitive Level** | **Course Outcome (CO)** |
| 7. | Differentiate between steaming and grilling . | Understand | 2 |
| 8. | Distinguish between dextrinization and gelatinization. | Understand | 2 |
| 9. | Explain the difference between bacterial and enzymatic spoilage of milk. | Apply | 5 |
| 10. | Explain the difference between hedonic and descriptive sensory evaluations. | Apply | 4 |

Part C. 28 Marks. Time: 60 Minutes

Long Answer. 7 Marks each. Answer all 4 Questions, choosing among options within each questions

(Cognitive Level: Apply/Analyze/Evaluate/Create)

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| **Qn. No.** | **Question** | **Cognitive Level** | **Course** **Outcome (CO)** |
| 11.(a)    (b) | Explain the difference between a true solution and a colloidal dispersion  Or  Explain the difference between boiling and steaming. | Apply | 1 |
| 12.(a)  (b) | Distinguish between enzymatic and non enzymatic browning.  Or  Examine the nutritional significance of legumes in human diets. | Analyze | 2 |
| 13.(a)  (b) | Explain the significance of sensory evaluation in food processing .  Or  Explain the difference between descriptive test and sensitivity test. | Evaluate | 3 |
| 14.(a)  (b) | Evaluate the role of packaging in Hurdle technology.  Or  Evaluate the difference between HTST,LTLT and UHT pasteurization. | Create | 5 |

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| **Cognitive Level** | **Marks** | **Percentage** |
| Remember | 2 | 4.8 |
| Understand | 8 | 19.0 |
| Apply | 11 | 26.2 |
| Analyse | 7 | 16.7 |
| Evaluate | 7 | 16.7 |
| Create | 7 | 16.7 |
| **TOTAL** | **42** | **MARKS** |

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| **Course Outcome** | **Marks** | **Percentage** |
| CO1 | 7 | 16.6 |
| CO2 | 15 | 35.7 |
| CO3 | 8 | 19.04 |
| CO4 | 2 | 4.7 |
| CO5 | 10 | 23.8 |
| **TOTAL** | **42** | **MARKS** |