


Scheme of Valuation/Answer Key (Scheme of evaluation (marks in brackets) and answers of problems/key)			
APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY			
			
THIRD SEMESTER B.TECH DEGREE EXAMINATION, MAY2019			
Course Code: FT207			
Course Name: INTRODUCTORY FOOD TECHNOLOGY			
Max. Marks: 100			Duration: 3 Hours
PART A			
<i>Answer any three full questions, each carries 10 marks.</i>			Marks
1	a)	Details on the nutrient composition of cereals- 5 points – 1 mark each	(5)
	b)	Different types of lipids- 5 points- 1 mark each	(5)
2	a)	Details on the 5 major physical properties of food – 1 mark each	(5)
	b)	Definition of Food- 1 mark, functions of food- 4 points , 1 mark each	(5)
3	a)	Details on causes food spoilage- 3 marks and explain about the symptoms- 2 marks	(5)
	b)	Give details on the major classes of microbes that cause food spoilage.-all 3 – 5 marks	(5)
4	a)	Different types of alcoholic beverages- 3 points – 1 mark each	(3)
	b)	Details on the extrinsic factors which affect food deterioration- 5 points	(7)
PART B			
<i>Answer any three full questions, each carries 10 marks.</i>			
5		Details on the major challenges and growth potentials of the Indian food processing sectors – 5 mark each	(10)
6		Details on the functions of Marine Products Export Development Authority and National Mission on Food Processing - 5 mark each	(10)
7		Definition the following fundamental units and mention the dimensional formula (1)Work (2) Force (3) Pressure (4) Power (5) Velocity – 2 mark each	(10)
8		Details on the significant digits- 8 rules, 1 mark each- With the help of suitable example – 2 marks	(10)
PART C			
<i>Answer any four full questions, each carries 10 marks.</i>			
9		Details on water activity- 2marks, details on the various methods of	(10)

		determination of water activity- 2 marks each	
10	a)	Details of different methods of controlling water activity in foods- 3 points-2 marks each	(6)
	b)	Details on the significance and dietary requirements of Water- 4 points -1 mark each	(4)
11		Sorption Isotherms- 3 marks, Using a neat graph – 2 marks, details on the effect of water activity on food quality and stability- 5 marks	(10)
12	a)	Details on GMP – 4 marks - details on its role and significance in food safety management system- 1 mark	(5)
	b)	Details on AGMARK food regulations – 5 points – 1mark each	(5)
13		Details on food packaging-4 marks- Describe the purpose and types of packaging- 3 marks each	(10)
14	a)	Details on the waste management in food industries- 4 points – 2 mark each	(8)
	b)	The environmental aspects that are to be considered while designing the food packaging – 2 points – 1mark each	(2)

QUESTION PAPER PATTERN

Max. marks: 100, Time: 3 hours

The question paper shall consist of three parts

Part A

4 questions uniformly covering modules I and II. Each question carries 10 marks

Students will have to answer any three questions out of 4 (3X10 marks =30 marks)

Part B

4 questions uniformly covering modules III and IV. Each question carries 10 marks

Students will have to answer any three questions out of 4 (3X10 marks =30 marks)

Part C

6 questions uniformly covering modules V and VI. Each question carries 10 marks

Students will have to answer any four questions out of 6 (4X10 marks =40 marks)

Note: In all parts, each question can have a maximum of four sub questions, if needed.