COR13T

1.

Food storage and spoilage:

a. Write in short about spoilage of- cereal and cereal products, vegetables, fruits, fish, meat, egg, milk, canned food.

b. Give the definition of- Perishable food, Self-stable food.

c. What is the difference between Food borne disease and Food borne infection?

d. Write in short about the preservation process of- cereal and cereal products, vegetables, fruits, fish, meat, egg, milk, spices, canned food.

2. Food Preservation:

a. Explain definition and objectives of freezing and refrigeration.

b. what is freezing curve? Explain the changes occurring during freezing.

c. what is slow freezing and quick freezing?

d. what is thawing? Write the changes during thawing and its effect on food.

e. briefly explains the thermal processing.

f. what is evaporation? Define factor effecting evaporation.

g. Short notes – radiation, food irradiation, ionizing radiation, cold sterilization,

3. Preserved products:

a. Draw processing flow chart of- Jam, Jelly, Marmalade, Sauces, Pickles, Squashes, Syrups.

b. What are the differences between Jam and Jelly?

c. Write the nutritional aspect of marmalade.

d. What are the storage methods of- squash and pickles?

e. What is the classification of sugar syrup?

4. food standards and food laws:

Short notes – FPO, MPO, PFA, HACCP, ISI, AGMARK, FSSAI, CODEX Aulimentaurius.

5. Food adulteration:

a. Give the definition of- adulteration and adulterants.

b. What is the classification of adulteration?

e. Name of adulterants with identification method in different food items.

6. Food packaging:

a. what is packaging? Write down functions and requirements of packaging.

b. explains labelling laws

c. writes about barcodes, other marking and printing of packages.

DSEO5T

1. a. Give an outline of Indian dairy industry.

2. a. Why milk is white in colour?

b. Explain following physical properties of milk- buffering capacity, refractive index, viscosity, surface tension, freezing, boiling point, specific heat, optical rotation.

C. What is the importance of electrical conductivity of milk in industry?

3. a. Draw the structure of alpha and beta lactose?

b. Write in short about the significances of lactose in dairy industry.

4. a. What is the composition of milk fat?

b. Explain following physical properties of milk fat- melting, boiling point, solubility, refractive index.

c. Give the definition of saponification value, iodine value, RM value, polneske value, peroxide value.

d. Write in short about auto-oxidation of fat.

5. a. What is the difference between casein and serum protein?

b. Write the role of following enzymes in milk sample- catalase, alkaline phosphatase, lipase and proteases.

c. Write a short note on casein.

DSE06T

1.Basics of diet counselling

a. what is diet counselling?

b. write down the significance and process of counselling.

c. what kind of meterials needed for counselling? Briefly explain.

d. write about communication process in counselling.

e. Write down the role of counsellor and techniques of obtaining relevant information.

4. diet counselling at hospital and community level:

a. short notes -r ole of counselling in hospital, role of counselling in community,

b. organising healthcamps and patients feedbacks- at hospital level, at community level,

c. diet counselling for – obese people, diabetes, CVD, mother and child care, adolescent, HIV/AIDS, geriatric people.