

Q.21 Explain the sources and functions of thickeners in food products.

Q.22 Briefly explain the regulations related to food additives.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Explain the principles and methods of sensory evaluations also explain the application of sensory evaluation in assessing the quality of spices and condiments.

Q.24 Explain in detail, the use of food additives in various food products:

- a) Bakery
- b) Beverages

Q.25 Explain the processing techniques for spices and condiments in detail.

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5th Sem / Food Technology

Subject : Food Activities, Spices and Condiments

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Which of the following spices is obtained from roots?

- a) Basil
- b) Clove
- c) Ginger
- d) Saffron

Q.2 Sharp smell of onion is due to

- a) Ammonia
- b) Sulphur
- c) Chlorine
- d) Combined effect of all

Q.3 Saffron is obtained from

- a) Seed
- b) Root
- c) Fruit
- d) Flower

- Q.4 Clove is
- Bark
 - Root
 - Fruit
 - Bud
- Q.5 Which chemical preservative is added to tomato sauce to extend the shelf life
- Sodium benzoate
 - Calcium propionate
 - Tocopherol
 - All of these
- Q.6 Cyclamate is
- A leavening agent
 - Anti microbial agent
 - A non nutritive sweetener
 - A shortening

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 The Queen of spices is _____
- Q.8 GRAS stands for _____
- Q.9 A substance that increases the viscosity of a liquid without altering its other properties is called _____

- Q.10 _____ are substances added to food to preserve flavor or enhance its taste, appearance, or other qualities.
- Q.11 Food additives present in food are sometimes represented by their _____ number. (A/C/E/G)
- Q.12 A substance that used to maintain the free flowing nature of granular and powder product is called _____

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Differentiate between natural and synthetic preservatives with suitable examples.
- Q.14 Briefly explain the factors effecting the sensory properties of spices and condiments.
- Q.15 Explain the role of coloring agents used in food.
- Q.16 Why is salt considered both a spice and a preservative?
- Q.17 Explain the role of antioxidants as food additives.
- Q.18 Explain the health benefits of turmeric.
- Q.19 Explain some concerns associated with the overuse of food additives.
- Q.20 Explain and classify spices with suitable example.