QP CODE: 19101049

19101049

Reg No : .....

Name : .....

B.Sc.DEGREE (CBCS) EXAMINATION, DECEMBER 2018

First Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS1CRT03 - METHODOLOGY IN THE DISCIPLINE OF FOOD SCIENCE

2017 Admission (Reappearance)

7E4915F8

Maximum Marks: 80 **Time: 3 Hours**

Part A

Answer any **ten** questions.

Each question carries **2** marks.

1. Define Food Science.
2. Define the terms: (i) food chemistry (ii) food engineering (iii) food processing (iv) food microbiology.
3. What is packaging industry?
4. Define the term Ultrafiltration. What is its use in industries?
5. Relate the involvement of coexistence and cooperation in Competitive behaviour.
6. Explain the types of Research. Give a Comparison on Applied Research and Fundamental Research.
7. What is Stratified Sampling?
8. Differentiate between Null and Alternative Hypothesis.
9. What is meant by interpretation and reduction in research?
10. Explain the method of documentation of data.
11. Define Graphical representation. List down the types of graphical representation of data.
12. What is null hypothesis and how do you state it?

(10×2=20)

Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Briefly explain the functions of food scientists in providing safe food to consumers.
14. Explain the role of allied industries to the field of food science.
15. New products are essential to survival. Explain the importance of new product development.

16. Each and every day new products are entering into the market. Then give an account for the next generation products?

17. Describe some of the important research designs used in experimental hypothesis-testing research study.

18. Elaborate on the importance of research methods in the field of food science.

19. What do you understand by the term “survey”? Name the major modes for obtaining information via survey.

20. Discuss onany two common scientific instruments used in food Science.

21. Mention the significance of statistical tools in data presentation. Explain the different types of data presentation.

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Who are Food Engineers? Explain the role of Food Engineers in food manufacture to ensure safe food consumption.Explain.

23. Define membrane technology. Write down different applications of membrane technology in food industry?

24. Elaborate in detail about the measurement and scaling techniques used in research.

25. Making observations in research. Explain in detail with suitable examples.

(2×15=30)