

**QP CODE: 19103048** 



Reg No :

Name : .....

# **B.Sc.DEGREE (CBCS) EXAMINATION, NOVEMBER 2019**

## **First Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

## D181FFC9

Time: 3 Hours Maximum Marks :80

### Part A

Answer any ten questions.

Each question carries 2 marks.

- 1. Define Food Technology.
- 2. Define Food Microbiology.
- 3. What do you mean by Controlled Atmosphere Storage?
- 4. Explain Next Generation Food Products.
- 5. Define competitive behaviour.
- 6. Distinguish between cross sectional and longitudinal research.
- 7. Define Sample.
- 8. Define Type II error in Hypothesis testing.
- 9. Differentiate between direct and indirect observation.
- 10. What do you mean by Data presentation?
- 11. Explain the following a) Graphs b) Histograms.
- 12. Explain Measures of Dispersion.

 $(10 \times 2 = 20)$ 

#### Part B

Answer any **six** questions.

Each question carries 5 marks.

- 13. Describe the role of food science in providing safe food.
- 14. Packaging industry is a good example for allied industries. Discuss with suitable examples.
- 15. What do you mean by a product and what are the aims of a producer? Explain with suitable



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examples.

- 16. What are the steps involved in the dealcoholisation of beer by reverse osmosis?
- 17. Discuss on Ranking scales and its two approaches- paired comparison and rank order.
- 18. Define Research Methods. Which are the major research methods applied in Food Science?
- 19. Explain about deductive model and inductive model.
- 20. Discuss on any two common scientific instruments used in food Science.
- 21. Explain Documentation of data and its steps adopted to do it.

 $(6 \times 5 = 30)$ 

### Part C

Answer any two questions.

Each question carries 15 marks.

- 22. Explain on the components of food industry with suitable illustration of a common food industry.
- 23. Define cross flow membrane technology. Explain its applications in food industry relating a few products.
- 24. Describe on the types of research design, importance of research design and explain on the characteristics of good research design.
- 25. What do you mean by an experiement? Explain in detail about the experimental design.

 $(2 \times 15 = 30)$ 

