



Avinashilingam Institute for Home Science and Higher Education for Women

(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)

Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B

Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – August 2020

VI Semester

Class : III UG

Major : Food Science and Nutrition

Time : 2 Hours

Max. Marks: 50

15BFNC25 Food Packaging

Part A

10 x 1 = 10

Choose the Correct Answer

- The functions of food packaging are all except
 - protection
 - product control
 - information
 - hide defects
- The main groups of packaging are all except
 - rigid containers
 - flexible films
 - plastic containers
 - component film
- Which of the following is not a must in food labelling of manufacture?
 - Brand name
 - Cost of the product
 - Place
 - Raw and processed weight
- Bio gas is generated from
 - cow dung
 - human excreta
 - animal and wastes
 - aquous slurry
- In food labels, "use by date" is mentioned for
 - perishable items
 - non perishable items
 - new products
 - instant mixes
- Highly corrosive foods include all except
 - apple
 - grapes
 - spinach
 - pickles
- The most common material used to pack UTH milk is
 - paper board laminate carton
 - silicon packs
 - plastic bottles
 - PVC
- The molded packages are made from the aquous slurry of
 - hemicellulose
 - jute
 - vegetable fibre
 - cellulose fibre
- The browb dot with brown square in a food packet indicates
 - food is safe
 - perishable food
 - non vegetarian ingredients used
 - Need not cook
- The symbol of a cracked wine glass on the pack indicates
 - fragile product
 - liquid inside
 - cool it
 - do not heat

Part B

3 x 6 = 18

Answer any **Three** questions

Each answer should not exceed 400 words or two pages

11. Write a note on food packaging.
12. Brief out on designs of packages.
13. Give an account on: i) Shrink films and ii) Edible films.
14. Mention the advantages and disadvantages of the packaging films with reference to cellophane and aluminium foil.
15. Write a note on traditional food packaging.
16. Explain in detail on bio based packages.
17. Discuss the package materials suitable for meat and sea foods.
18. List the best types of packages suited for fresh foods.
19. Explain about the shelf life testing of packed foods.
20. Write a note on packaging specifications.

Part C

2 x 11 = 22

Answer any **Two** questions

Each answer should not exceed 800 words or four pages

21. Explain the principles and functions of food packaging.
22. Discuss food packaging operations, in a detailed manner.
23. Elaborate on basic packaging materials with suitable examples.
24. Write an essay on New polymeric packaging films.
25. Explain eco-friendly packaging and highlight how it is degraded after Processing.
26. Discuss ovenable packages used in food industry.
27. Explain the types of packages used for dairy products and highlight their advantages and disadvantages.
28. Give a note on the packaging specifications for fats and oils.
29. Explain 'Food and nutrition labelling' in a detailed manner.
30. Discuss the 'Food packaging laws' followed to upgrade the food safety.
