



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 – June 2021 VI Semester

Class : III UG
Major : Food Service Management and Dietetics

Time : 3 Hours
Max. Marks: 100

18BFDC28 Food Product Development

Part A

10 x 1 = 10

Choose the Correct Answer

1. Tell in which id the consumer needs first considered during new food development? K1
 - a. Faesibility study
 - b. prototype testing
 - c. idea generation and screening
 - d. production process development
2. The factors influencing consumer preferences are K1
 - a. creativity and disease
 - b. cost and ingredients
 - c. company and brands
 - d. age and beliefs.
3. TRIPS stands for K2
 - a. Testing And Reasoning Of International Property Rights
 - b. Trade Related Aspects of Intellectual Property Rights
 - c. Trading Resources in Property Rights
 - d. Testing Resources In Property right Standards
4. Year of patent amendment and Year of Indian Patent Act K2
 - a. 1960; 2004
 - b. 2005, 1970
 - c. 2004; 1960
 - d. 1970; 2005
5. Novel Food Processing Technology among the following K2
 - a. Ohmic heating
 - b. refrigerated storage
 - c. canning
 - d. food concentration
6. PEF technology stands for K3
 - a. Power Electronic Field Technology
 - b. Pulse Electric Field technology
 - c. Pressurised Electric Field Technology
 - d. Pastry Emulsion Foam Technology
7. The main advantage of non-thermal processing of food over thermal processing is K3
 - a. reducing loss of volatile compounds
 - b. reducing tissue damage
 - c. reducing nutrient loss
 - d. reducing colour changes
8. Convenience food is a type of _____ processed food K1
 - a. primary
 - b. secondary
 - c. tertiary
 - d. quandary
9. According to FSSAI (packaging) Amendment 2000 the maximum migration limit of antimony and DHEP in packed drinking water is _____ mg/kg respectively. K1
 - a. 0.4 & 0.05
 - b. 0.05 & 0.15
 - c. 1.15 & 0.4
 - d. 0.4 & 1.5
10. Wrappers and Pallet type of packages come under _____ packaging K1
 - a. primary
 - b. secondary
 - c. tertiary
 - d. quandary

Part B
Answer ALL questions
Each answer should not exceed 400 words or two pages

5 x 6 = 30

- 11.a. Explain about Idea Generation And Screening . K2
(or)
- 11.b. Point out the key areas of new Product Development. K4
- 12.a. Compare the subjective and objective methods of evaluation of food. K4
(or)
- 12.b. Explain about the electrical and radiological methods of evaluation of food. K4
- 13.a. Plan a new food product for space travel and justify it . K5
(or)
- 13.b. Analyse the advantages and disadvantages of extruded food products. K4
- 14.a. Write the steps in production of fish fingers . K3
(or)
- 14.b. Argue that healthy food is different from designer food. K5
- 15.a. Give the functions of food labelling. Outline the nutrition information to be provided
in a food label K4
(or)
- 15.b. Discuss the advantages of FSSAI (Labelling and Display) Regulations 2020
for the consumers. K3

Part C
Answer ALL questions
Each answer should not exceed 800 words or four pages

5 x 12 = 60

- 16.a. Discuss about the importance of Intellectual Property /rights in a Food Product Development. K2
(or)
- 16.b. Explain the steps in Food Product Development. K4
- 17.a. Discuss on the sensory and physio-chemical properties of food. K2
(or)
- 17.b. Sketch the role of minerals in meat processing. K3
- 18.a. Discuss on the traits of meat. Select the best trait of meat for canning. K2, K4
(or)
- 18.b. Discuss on the different type of space foods. K2
- 19.a. Designer foods are healthy and safe. Argue. K5
(or)
- 19.b. Explain the principles and processing methods in the preparation of jams and jellies. K4
- 20.a. Mention the best packaging material for any 5 foods. add your justification. K4
(or)
- 20.b. Point out the advantages of boiling in bag and plastic shrink packages. K5
