

**Avinashilingam Institute for Home Science and Higher Education for Women**  
Deemed to be University Estd. u/s 3 of UGC Act 1956, Category 'A' by MHRD (now MoE)  
Re-accredited with 'A++' Grade by NAAC. CGPA 3.65/4, Category I by UGC  
Coimbatore - 641 043, Tamil Nadu, India

**Continuous Internal Assessment - II - February 2025**  
**VI Semester**

**Class : III B.Sc.**  
**Branch : Food Science and Nutrition**

**Time : 2 Hours**  
**Max. Marks : 60**

**21BFNC25 Food Packaging**


**Course Outcomes:**

1. Understand the concepts of packaging in terms of history, principle and functions
2. Identify the various packaging materials available in the market
3. Gain knowledge on the packaging methods and systems
4. Enumerate the packaging of different food products
5. Ascertain the safety of packages through storage, handling and distribution

**Part A**

**6 x 1 = 6**

**Choose the Correct Answer**

1. Incorporating nanomaterials onto the packaging surface to improve barrier properties is  
a. Nano composite    b. nano coating    c. surface biocide    d. active packaging    CO3 K1
2. Thin liquids are filled by  
a. Gravitation    b. mechanical    c. manual    d. cup-filling    CO3 K3
3. Butter can be packed in  
a. Glass bottles    b. LDPE film    c. HDPE film pouches    d. Tin containers    CO4 K2
4. Identify the synthetic polymer used for packaging baked foods.  
a. HDPE    b. glassine    c. metal foil    d. GP paper    CO4 K3
5. This is a heat fix label.  
a. Plain paper    b. pre-gummed    c. thermoplastic    d. swing    CO5 K3
6.  This symbol represents  
a. Keep away from heat    b. keep dry    CO5 K1  
c. fragile handle with care    d. perishable goods

**Part B**

**3 x 6 = 18**

**Answer ALL questions**

**Each answer should not exceed 400 words or two pages**

- 7.a. Why is transport packaging important? Explain.    CO3 K2  
(or)
- 7.b. Write the materials used and applications of ovenable packages.    CO3 K2
- 8.a. Explain the packaging materials used for packing bakery products.    CO4 K3  
(or)
- 8.b. Write a note on the packaging materials used for dairy products.    CO4 K2
- 9.a. What is the purpose of using bar code in food packaging.    CO5 K3  
(or)
- 9.b. Design a label for a health drink and explain.    CO5 K2

**Part C**

**3 x 12 = 36**

**Answer ALL questions**

**Each answer should not exceed 800 words or four pages**

- 10.a. Discuss the need for eco-friendly food packaging materials.    CO3 K2  
(or)
- 10.b. Discuss filling and cartooning of food packaging.    CO3 K2
- 11.a. Detail on the characteristics of packaging materials used for RTE foods.    CO4 K3  
(or)
- 11.b. How are meat and sea foods packaged? Explain.    CO4 K2
- 12.a. Highlight the FSSAI regulations to be followed in food packaging.    CO5 K3  
(or)
- 12.b. Describe the tests used for packed foods.    CO5 K2

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Staff In-charge: Dr.R.Balasangirekha; No. of Copies: 60