

- Q.20 Why it is important to regulate the use of food additives.
- Q.21 Explain the legal and regulatory aspects of food additives in India.
- Q.22 Discuss various processing techniques for spices and condiments.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain the principles and methods of sensory evaluation of spices and condiments.
- Q.24 What are the food additives? Give its classification and functions.
- Q.25 Explain the emerging trends and innovations in the use of food additives, spices and condiments.

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5th Sem / Food Technology

Subject : Food Additives, Spices and Condiments

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which of the following is a commonly used preservatives in food products?
- a) Vitamin C
 - b) Sodium Benzoate
 - c) Monosodium Glutamate
 - d) Citric Acid
- Q.2 Sharp smell of onion is due to-
- a) Ammonia
 - b) Sulphur
 - c) Chlorine
 - d) None of the above
- Q.3 Which sensory analysis technique involves using a panel of human assessors to evaluate the sensory properties of spices and condiments?

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- a) Instrumental analysis
 - b) Hedonic testing
 - c) Descriptive analysis
 - d) Threshold testing
- Q.4 Which of the following is a commonly used antioxidant in food product?
- a) Vitamin E b) Beta-carotene
 - c) Selenium d) All of the above
- Q.5 What is the primary difference between class I and class II preservatives?
- a) Their effectiveness in preventing spoilage
 - b) Their natural or synthetic origin
 - c) Their use in acidic or alkaline foods
 - d) Their impact on food flavor
- Q.6 Which spice is commonly used in Indian cuisine to add warmth and depth to dishes?
- a) Cumin b) Coriander
 - c) Turmeric d) Cinnamon

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Ketchup and mustard are examples of _____ commonly used in Western cuisine.

- Q.8 Food additives are always clearly labeled on food packaging.(True/False)
- Q.9 The use of food additives is regulated by government agencies, such as the _____ in US.
- Q.10 Spices are dried _____, fruits, roots or bark used to flavor food.
- Q.11 Give two examples of common thickeners used in food product.
- Q.12 GRAS stands for _____.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Explain the role of food preservatives in controlling food spoilage. Give some examples.
- Q.14 What are the potential health benefits of consuming spices and condiments?
- Q.15 Explain commonly used condiments in Indian cuisine.
- Q.16 Differentiate between emulsifiers and stabilizers.
- Q.17 Explain the use of food additives in bakery industry.
- Q.18 Discuss the importance of flavor enhancement in food products.
- Q.19 Explain colorants with their effects on food quality.