

**Total number of printed pages: 04 Programme (D)/5<sup>th</sup> /DFET510**

**2022**

**PROFESSIONAL PRACTICE- III**

*Full Marks: 100*

Time: Three hours

*The figures in the margin indicate full marks for the questions.*

*Answer question no.1 and any four from the rest questions.*

1. a) Fill in the blanks. 1×5=5
- i) Gluten is a ..... found in wheat flour.
  - ii) Other than wheat, ..... and rye also contain gluten.
  - iii) ..... disease is a long-term autoimmune disorder where the patient is intolerant to gluten.
  - iv) ..... method of preservation of meat uses sulphites, salts etc..
  - v) Coffee is a ..... beverage.
- b) Write True or false 1×5=5
- i) Cookies contain more moisture than biscuit.
  - ii) Myoglobin content of red meat is higher than white meat.
  - iii) Potato chips are first generation snack foods.
  - iv) In APA style of reference writing year of publication is written at the end.
  - v) Different journals have different style of writing reference.
- c) Choose the correct answer. 1x10
- i) Citrus fruits are an excellent source of \_\_\_\_\_.
- A) Calcium B) Vitamin C  
C) Vitamin B D) Calories

- ii) MAP stands for \_\_\_\_\_.
- A) Microbial avoided packaging      B) Modified aided packaging  
C) Modified atmosphere packaging      D) Microbial atmosphere packaging
- iii) Packaging of food is a method of \_\_\_\_\_.
- A) Food preservation      B) Food irradiation  
C) Food adulteration      D) None of these
- iv) Who is regarded as the father of canning?
- A) Bryan Dokin      B) Louis Pasteur  
C) John Hall      D) Nicolas Appert
- v) Enzymes are basically \_\_\_\_\_.
- A) Vitamin      B) Minerals  
C) Protein      D) Fat
- vi) Second law of thermodynamic defines.
- A) Heat      B) Entropy  
C) Work      D) Internal energy
- vii) Enzymatic browning of fresh cut fruits and vegetables is caused by \_\_\_\_\_.
- A) Microbial spoilage      B) Chlorophylls browning  
C) Phenolase group of enzymes      D) Protein denaturation
- viii) Night blindness is cause by lack of which vitamin?
- A) Vitamin A      B) Vitamin B  
C) Vitamin C      D) Vitamin D
- ix) Which of the following is the simplest amino acid?
- A) Aspartic acid      B) Valine  
C) Leucine      D) Glycine

- x) A substance intentionally added that preserves flavour and improves taste is called \_\_\_\_.
- A) Food additive  
B) Food adulterant  
C) Food contaminant  
D) Food material
2. a) What is an impact factor of a journal? What does it indicate?  $2+1=3$   
b) How is a journal's impact factor calculated? How long does it take to begin calculating an impact factor for a journal, and why?  $4+2=6$   
c) What kind of journal has a higher chance of having a high impact factor, and why?  $1+1=2$   
d) What is citation? Write some purposes of citation. What are the different sources of citation?  $1+3+5=9$
3. a) Differentiate between the followings (**any two**)  $2\times 2=4$   
i) Book and book chapter  
ii) Research article and review article  
iii) Summary and conclusion  
b) What is a research paper? Describe the various components or parts of a research paper.  $2+12=14$   
c) Name any two websites where you can access the scientific article or publications. 2
4. a) What is plagiarism? Describe the various types of plagiarism in brief.  $2+8=10$   
b) What are the penalties for a student and academician indulged in plagiarism?  $2+2=4$   
c) Write two causes of plagiarism. 2  
d) Explain the meaning of paraphrasing? 2  
e) Name two plagiarism detection software. 2
5. a) Identify the author names, year of publication, volume number, issue number, page numbers, journal name and the title of the following references  $7\times 2=14$   
i) Camire, M. E., Dougherty, M. P., & Briggs, J. L. (2007). Functionality

of fruit powders in extruded corn breakfast cereals. *Food Chemistry*, 101(2), 765-770.

- ii) Ruzainah, A.J., Ahmad, R., Nor, Z. and Vasudevan, R., 2009. Proximate analysis of dragon fruit (*Hylecereus polyhizus*). *American Journal of Applied Sciences*, 6(7), pp.1341-1346.
- b) Enlist the names of four journals in the area of food science and technology. 4
- c) Write the full form of DOI and state what it indicates. 2
6. a) Why is it important to extend the shelf-life of a product, and what are some common ways to do it? 10
- b) What do you think about organic products. 10
7. a) Why is sensory analysis important in food processing and manufacturing? 10
- b) What is the role of hygiene and sanitation in food processing and preservation? 10

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