



SNS College of Technology, Coimbatore-35.
Question Bank for IAE 1
23FTT101 Introduction to Food Technology
Two Mark Questions

1. Tell the definition of food by Rajmal P Devdas.
2. Recall the functions of water for the human body.
3. Interpret Genetically Modified foods.
4. List out the objectives of cooking.
5. Simplify the term Blanching.
6. Define Texture.
7. Give the classification of food.
8. How is food being related to health?
9. What is an organic food?
10. Discuss microwave cooking.
11. Simplify the term Stewing.
12. Name the types of Moist heat cooking methods.
13. Name the types of Dry heat cooking methods.
14. Name the types of combination heat cooking methods.
15. Define poaching.
16. Explain the different types of microwave and its purposes.
17. What is the role of carbohydrates?
18. Recall sautéing.
19. Difference between roasting and grilling.
20. List out the advantages of microwave cooking.

16 marks Questions

1. Define food and explain about the different classifications of foods by origin and functions.
2. Simplify food in relation to health, population and food production.
3. Construct a detailed note on the overview of preliminary preparation in cooking.
4. Predict the different methods using dry heat cooking methods along with its merits and demerits.
5. Summarise about the benefits of organic foods in a detailed view.
6. Discuss a case study on Food security in India: Challenges and Opportunities.
7. Elaborate about Genetically Modified foods.
8. Define cooking and discuss about the objectives of cooking.
9. Analyze different methods using moist heat cooking methods along with its merits and demerits.
10. Discuss about the classification of foods by chemical composition.