

Faculty of Science
B.Sc (Applied Nutrition & Public Health) II-Year, CBCS –III Semester
Regular Examinations –Jan, 2023
PAPER: Food Science & Technology

Time: 3 Hours

Max Marks: 80

Section-AI. Answer any *eight* of the following questions (8x4=32 Marks)

1. Cereals
2. Millets
3. Milling
4. Anti- nutritional factors of pulses
5. Legumes
6. Khoa
7. Meat
8. Eggs nutritive value
9. Essences
10. Importance of pigments in Vegetables
11. Changes seen during fruit ripening
12. Rancidity

Section-B

II. Answer the following questions (4x12=48 Marks)

13.(a) Define food science? Explain the scope of food technology.

(OR)

(b) What is Gluten? Explain the factors affecting gluten formation.

14.(a) Describe the different types of fermented & non-fermented milk products.

(OR)

(b) Write an essay on processing of Cheese & Curd.

15.(a) Write an essay on Fish classification & their selection.

(OR)

(b) Write about Beverages classification and its processing.

16.(a) Describe the types of Sugars & Jaggery, their sources and role in cookery.

(OR)

(b) Write about fruit types, composition and nutritive values.

Faculty of Science
B.Sc (Applied Nutrition & Public Health) II-Year, CBCS –III Semester
Backlog Examinations –June, 2023
PAPER: Food Science and Technology

Time: 3 Hours

Max Marks: 80

Section-AI. Answer any *eight* of the following questions (8x4=32 Marks)

1. Milling
2. Structure of maize
3. Methods of cooking
4. Paneer
5. Fermentation
6. Role of milk in cookery
7. Composition of egg
8. Beverages
9. Flavor enhancers
10. Polyphenols
11. Types of sugar
12. Sources of fats

Section-B

II. Answer the following questions (4x12=48 Marks)

13.(a) Define gluten. Write about its role in dough formation.

(OR)

(b) What are cereals? Write about the composition and nutritive value of rice.

14.(a) What is meant by processing of pulses? Write the methods of pulse processing.

(OR)

(b) Write about quick cooling legumes and legume protein concentrates.

15.(a) Classify fish and tabulate their nutritive value.

(OR)

(b) Write about medicinal importance of various spices used in cookery.

16.(a) Write about the changes seen in fruits during ripening.

(OR)

(b) Write about the pigments and organic acids present in vegetables.
