

Write the following information in the first page of Answer Script before starting answer

**ODD SEMESTER EXAMINATION: 2020-21**

Exam ID Number \_\_\_\_\_

Course \_\_\_\_\_ Semester \_\_\_\_\_

Paper Code \_\_\_\_\_ Paper Title \_\_\_\_\_

Type of Exam: \_\_\_\_\_ (Regular/Back/Improvement)

**Important Instruction for students:**

1. Student should write objective and descriptive answer on plain white paper.
2. Give page number in each page starting from 1<sup>st</sup> page.
3. After completion of examination, Scan all pages, convert into a single PDF, rename the file with Class Roll No. (2019MBA15) and upload to the Google classroom as attachment.
4. Exam timing from 10am – 1pm (for morning shift).
5. Question Paper will be uploaded before 10 mins from the schedule time.
6. Additional 20 mins time will be given for scanning and uploading the single PDF file.
7. Student will be marked as ABSENT if failed to upload the PDF answer script due to any reason.

**B.Sc. FOOD SCIENCE & TECHNOLOGY**  
**FIRST SEMESTER**  
**INTRODUCTION TO FOOD SCIENCE & TECHNOLOGY**  
**BFST-101**

Duration: 3 hrs.

Full Marks: 70

[ PART-A: Objective ]

Time: 20 min.

Marks: 20

**Choose the correct answer from the following:**

**1 × 20 = 20**

- Percentage of endosperm present in cereal grain is .....
  - 2-3%
  - 40-50%
  - 75-85%
  - 5-6%
- The oil in the cereal grain is present in .....region.
  - Germ
  - Hull
  - Bran
  - Endosperm
- The hull of cereal grains contain .....
  - Silica
  - Potassium
  - Magnesium
  - All of the above
- Cereals are deficient in ..... amino acid
  - Methionine
  - Tryptophane
  - Lysine
  - Tyrosine
- Degumming is done to remove ..... from the oil during refining.
  - Waxes
  - Free fatty acid
  - Phosphatides
  - Flavor
- Neutralization is done to remove..... form oil.
  - Waxes
  - Free fatty acid
  - Phosphatides
  - Flavor
- The process which is used to remove colours from oil during refining is called.....
  - Winterization
  - Bleaching
  - Degumming
  - Neutralization
- The astringency in unripened fruits and vegetables are due to.....
  - Alcohol
  - Tannin
  - Ester
  - Ether
- With ripening of fruits, sugar content .....
  - Increases
  - Decreases
  - Remains constant
  - None of the above

10. ....acid is present in apple.
- |            |                     |
|------------|---------------------|
| a. Malic   | b. Citric           |
| c. Fumaric | d. All of the above |
11. Veal is obtained from
- |          |            |
|----------|------------|
| a. Sheep | b. Buffalo |
| c. Goat  | d. Calf    |
12. Myoglobin is
- |                 |            |
|-----------------|------------|
| a. Protein      | b. Lipid   |
| c. Carbohydrate | d. Vitamin |
13. The head office of NDDB is located at
- |              |           |
|--------------|-----------|
| a. Anand     | b. Delhi  |
| c. Bangalore | d. Mumbai |
14. As per FSSAI, the milk fat content of the toned milk should be
- |                                    |                     |
|------------------------------------|---------------------|
| a. Not less than 1.5%              | b. Less than 3%     |
| c. More than 1.5% but less than 3% | d. Not less than 3% |
15. Traditional Indian food are
- |                     |                     |
|---------------------|---------------------|
| a. Laddu            | b. Halwa            |
| c. <i>Rasogulla</i> | d. All of the above |
16. The pH of honey is commonly between.....
- |                |                |
|----------------|----------------|
| a. 2.2 and 3.5 | b. 3.2 and 4.5 |
| c. 4.2 and 5.5 | d. 5.2 and 6.5 |
17. ....is food processed and manufactured for nutritional health of children in their initial year, of their life.
- |                 |                 |
|-----------------|-----------------|
| a. Organic food | b. GM food      |
| c. Infant food  | d. Comfort Food |
18. Nutraceutical is a combination of..... and refers to foods claimed to have a medicinal effect on human health.
- |                                 |                         |
|---------------------------------|-------------------------|
| a. Nutrition and pharmaceutical | b. Nutrition and Health |
| c. Nutrition and GMO            | d. Food & Nutrition     |
19. Processing procedure involves commercial *sterilization* in retorts at
- |           |           |
|-----------|-----------|
| a. 90°C.  | b. 100°C. |
| c. 111°C. | d. 121°C. |
20. Quick frozen at .....by blast freezing and vacuum packaged to prevent development of rancidity.
- |                |                 |
|----------------|-----------------|
| a. 20 to 40°C  | b. -20 to -40°C |
| c. -5 to -10°C | d. 5 to -1°C    |

**( PART-B : Descriptive )**

Time : 2hr 40mins

Marks : 50

***[ Answer question no.1 & any four (4) from the rest ]***

1. Write the notes on 5+5=10
  - a) Organic Foods
  - b) Commercial milling of pulses.
  
2. Describe status and future prospects of the Food Processing Industry in the country. 10
  
3. What do you know by refining of oil? Write down different steps used in refining. 1+9=10
  
4. Discuss the steps used in post harvest treatment of cereal grains. 10
  
5. What are the changes occur during ripening of fruits and vegetables 10
  
6. Discuss about the milk and Milk products. 10
  
7. Write the composition of egg. Describe the methods of Egg preservation. 2+8=10
  
8. Define Honey. Discuss the composition, uses, health benefits and safety concerns. 2+8=10

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