

B.Sc. FOOD SCIENCE & TECHNOLOGY
FIRST SEMESTER
INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY
BFST-101 (IDMj)
[USE OMR FOR OBJECTIVE PART]

SET
B

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

Marks: 20

(Objective)

Choose the correct answer from the following:

1 × 20 = 20

- The oil in the cereal grain is present inregion.
a. Germ
b. Hull
c. Bran
d. Endosperm
- The effectiveness of pasteurisation is evaluated bytest.
a. COB
b. Alcohol
c. Phosphatase
d. Acidity
- Soybean with a high of.....% protein is the highest protein containing pulse.
a. 42
b. 80
c. 65
d. 75
-is the adjustment of fat and/or SNF by increasing or decreasing.
a. Standardisation
b. Homogenization
c. Pasteurization
d. Filtration
-acid is present in apple.
a. Malic
b. Citric
c. Fumaric
d. All of the above
- Myoglobin is:
a. Protein
b. Lipid
c. Carbohydrate
d. Vitamin
- 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%
- 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
- ICMR has recommended the consumption of eggs/head/annum.
a. 80
b. 120
c. 140
d. 180
-is with added vitamins and minerals.
a. Cultured
b. Fortified milk
c. Fermented milk
d. Acidophilus milk

11. Kumiss is lactic acid-alcohol fermented milk with..... alcohol.
- | | |
|--------|--------|
| a. 2.5 | b. 7.5 |
| c. 9.5 | d. 11 |
12. Rennet is a proteolytic.....
- | | |
|------------|-----------------|
| a. Enzyme | b. Carbohydrate |
| c. Vitamin | d. Mineral |
13. Meat of Goat is called:
- | | |
|-----------|-----------|
| a. Beef | b. Mutton |
| c. Chevon | d. Veal |
14. Risks associated with t GM foods:
- | | |
|--|---------------------|
| a. Allergenicity | b. Ethics |
| c. Reduced effectiveness of pesticides | d. All of the above |
15.is a product of churning cream for butter making.
- | | |
|-------------------------|------------------------|
| a. Cultured butter milk | b. Acidophilus milk |
| c. Fermented milk | d. Natural butter milk |
16. Veal is obtained from:
- | | |
|----------|------------|
| a. Sheep | b. Buffalo |
| c. Goat | d. Calf |
17. The head office of MoFPI, Govt. of India is located at:
- | | |
|--------------|-----------|
| a. Anand | b. Delhi |
| c. Bangalore | d. Mumbai |
18. Traditional Indian food are:
- | | |
|--------------|---------------------|
| a. Laddu | b. Halwa |
| c. Rasogulla | d. All of the above |
19.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 |
20. Processing procedure involves commercial *sterilization* in retorts at:
- | | |
|----------|----------|
| a. 90°C | b. 100°C |
| c. 111°C | d. 121°C |
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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

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

- | | |
|--|--------|
| 1. Write notes on: | 5+5=10 |
| a) Traditional Indian Foods | |
| b) Foods from Cereals | |
| 2. Describe status and future prospects of the Food Processing Industry in the country. | 10 |
| 3. Give the definition & classification of oilseeds. Explain the Processing of Oilseeds. | 5+5=10 |
| 4. What is the Structure of cereal grain? Explain primary, secondary and tertiary processing in Cereals. | 2+8=10 |
| 5. Discuss about the meat and meat products. | 10 |
| 6. a) What is aquaculture? Which are the different steps in the processing of fish? | 5+5=10 |
| b) What are the factors affecting the food safety of fish and fishery products? | |
| 7. a) Give the <i>flow chart</i> for the manufacture, packaging and storage of pasteurized milk. | 5+5=10 |
| b) Write the notes on indigenous Indian dairy products. | |
| 8. Define Honey. Discuss the composition, uses, health benefits and safety concerns. | 2+8=10 |

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