

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

**SET**  
**A**

Duration: 3 hrs.

Full Marks: 70

( Objective )

Time: 30 mins.

Marks: 20

*Choose the correct answer from the following:*

*1 × 20 = 20*

1. An international framework for organic farming is provided by.....
  - a. IFOAM
  - b. APEDA
  - c. NPOP
  - d. FSSAI
2. The pH of honey is commonly between..... and.....
  - a. 4.2 and 6.5
  - b. 3.2 and 4.5
  - c. 2.2 and 4.5
  - d. None of the above
3. .... starts at the age of 4-6 months.
  - a. Weaning food
  - b. GMO
  - c. Organic foods
  - d. All of the above
4. .... is a recent advancement in the area of infant foods in poor countries.
  - a. Amylase Rich Food
  - b. Honey
  - c. Weaning food
  - d. Organic foods
5. Cereal grains should be dried to.....% moisture before storage.
  - a. 10-14
  - b. 15-30
  - c. 40-50
  - d. 2-3
6. FSSAI stands for:
  - a. Food Safety and Standards Association of India
  - b. Food Safety and Standards Authority of India
  - c. Food Standards and Safety Association of India
  - d. Food Standards and Safety Authority of India
7. Oats having less than .....per cent starch has the least starch content.
  - a. 20
  - b. 30
  - c. 50
  - d. 60
8. Lima beans, soybeans and spinach are good sources of.....
  - a. Ca
  - b. Na
  - c. Mg
  - d. Fe
9. ICMR recommended the daily allowance of meat as:
  - a. 34g/per person/day
  - b. 100g/per person/day
  - c. 200g/per person/day
  - d. 150g/per person/day
10. ....acid is present in apple.
  - a. Malic
  - b. Tartaric acid
  - c. Fumaric
  - d. All of the above

11. .... are the functional properties of eggs.
  - a. Coagulation & foaming
  - b. Emulsification & foaming
  - c. Binding ability
  - d. All of the above
12. Water-soluble vitamin:
  - a. A, B, C and K
  - b. A, D, E and K
  - c. B, D, E and K
  - d. B and C
13. .... is the separation of the grains from the chaff or straw.
  - a. Winnowing
  - b. Milling
  - c. Threshing
  - d. Hulling
14. As per FSSAI, the milk fat content of the double 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. Who is the Minister of Food Processing Industries, Government of India?
  - a. Shri Pashupati Kumar Paras
  - b. Shri Piyush Goyal
  - c. Smt. Nirmala Sitharaman
  - d. Shri Narendra Singh Tomar
16. .... is the process of conversion of grain to flour.
  - a. Winnowing
  - b. Milling or Pounding
  - c. Threshing
  - d. Hulling
17. The process of removing an unpalatable husk or shell around the cereal grain:
  - a. Winnowing
  - b. Milling
  - c. Threshing
  - d. Hulling
18. Examples of coarse grains:
  - a. Sorghum and millet
  - b. Wheat and millet
  - c. Rice and Wheat
  - d. Rice and Sorghum
19. Low-temperature long-time (LTLT), milk is heated to.....
  - a. 52°C for 15 sec
  - b. 72°C for 30 sec
  - c. 69°C for 35 min
  - d. 63°C for 30 min
20. The word pasteurization is derived from the name of an eminent French scientist:
  - a. Louis Pasteur
  - b. Robert Hooke
  - c. Charles Jules Henri Nicolle
  - d. Charles Lavarán

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**( Descriptive )**

Time : 2 hr. 30 mins.

Marks : 50

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

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|---|--------|
| 1. a) Draw a flowchart for the manufacturing of pasteurized milk.   | 5+5=10 |
| b) Define indigenous milk product. Classify them.   |        |
| 2. Define food processing. What are the demand profile of Food Processing in India with National and International Perspective? | 2+8=10 |
| 3. Write the Composition of Cereals. Explain primary, secondary and tertiary processing in Cereals.                             | 2+8=10 |
| 4. a) What are the Anti-nutritional Factors? Name anti-nutritional factors present in pulses.                                   | 5+5=10 |
| b) Differentiate between animal and vegetable fats.   |        |
| 5. Draw the flow chart for shell egg processing. Describe the methods of Egg preservation.                                      | 3+7=10 |
| 6. Write notes on:  | 5+5=10 |
| a) Organic Foods  |        |
| b) Infant foods   |        |
| 7. a) India has a rich variety of traditional foods. Discuss.   | 2+8=10 |
| b) Write the Uses and Health Benefits of honey.   |        |
| 8. What is the technology behind GM foods? Discuss the Benefits & Risks associated with GM foods.                               | 2+8=10 |

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