

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

SET
A

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

Marks: 20

(Objective)

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 thanper 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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