

**B.Sc. FOOD SCIENCE & TECHNOLOGY**  
**FIRST SEMESTER**  
**INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY**  
**BFST-101**  
[USE OMR SHEET 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. What is the primary purpose of food preservation in the food industry?
  - a. Enhancing flavor
  - b. Increasing shelf life
  - c. Adding nutritional value
  - d. Improving texture
2. Which discipline is closely related to food science and technology for developing new food products?
  - a. Chemistry
  - b. Physics
  - c. Sociology
  - d. Mathematics
3. Which organization plays a key role in addressing global food security issues?
  - a. WHO
  - b. FAO
  - c. UNESCO
  - d. WTO
4. Which career option is NOT typically associated with food science and technology?
  - a. Food Technologist
  - b. Nutritionist
  - c. Aerospace Engineer
  - d. Quality Assurance Manager
5. What is the role of a Sensory Scientist in the food industry?
  - a. Designing food packaging
  - b. Evaluating taste, aroma, and texture of food products
  - c. Conducting market research
  - d. Managing food production logistics
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. Smoking is used for the preservation of:
  - a. Cereals
  - b. Meat
  - c. Egg
  - d. Fruits
8. Oil sealing is method for preservation of:
  - a. Eggs
  - b. Meat
  - c. Fish
  - d. Cereals
9. Which part of the egg is responsible for its coagulation during cooking?
  - a. Yolk
  - b. Egg white
  - c. Eggshell
  - d. Chalaza

10. ....acid is present in grapes.
- a. Malic
  - b. Tartaric acid
  - c. Fumaric
  - d. All of the above
11. In the fish market, generally fish head is kept in ice because:
- a. It is not appealing to consumer
  - b. It is a traditional practice
  - c. Mouth of fish is sensitive to microbial spoilage
  - d. Both a and b
12. Fat-soluble vitamin:
- a. A, B, C and K
  - b. A, D, E and K
  - c. B, D, E and K
  - d. A, D, E and B
13. Which dairy product is produced through the fermentation of milk by lactic acid bacteria?
- a. Butter
  - b. Yogurt
  - c. Cheese
  - d. Kulfi
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. Skim milk is the byproduct of the .....industry.
- a. Cream
  - b. Butter
  - c. Ghee
  - d. All of the above
16. Fat content in double toned milk:
- a. 6%
  - b. 3%
  - c. 1.5%
  - d. 0.5%
17. What are some common traditional uses of honey in Indian cuisine?
- a. Sweetening desserts and beverages
  - b. Medicinal purposes
  - c. Both a and b
  - d. None of the above
18. Example of Special milk:
- a. Sterilized milk
  - b. Soft curd milk
  - c. Natural butter milk
  - d. All of the above
19. What is a significant source of protein in legumes?
- a. Starch
  - b. Amino acids
  - c. Fiber
  - d. Sugars
20. Which characteristic is common to oilseeds?
- a. High water content
  - b. High oil content
  - c. Low fat content
  - d. Low energy value

**( Descriptive )**

Time : 2 hr. 30 mins.

Marks : 50

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

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|--|--------|
| 1. Write notes on:   | 5+5=10 |
| a) Organic foods   |        |
| b) Infant foods  |        |
| 2. a) Provide a brief historical overview of the development of significant food industries in India.      | 5+5=10 |
| b) Discuss the career opportunities available in the field of food science and technology.                 |        |
| 3. a) Discuss the composition of cereals, including carbohydrates, proteins, fats, vitamins, and minerals. | 5+5=10 |
| b) Explain post-harvest processing techniques for cereals.   |        |
| 4. Draw the flow chart for shell egg processing. Write about the Spoilage and Preservation of Shell egg.   | 3+7=10 |
| 5. Describe the different types Meat products.   | 10     |
| 6. Define food grains. Give the structure and composition of cereals.                                      | 2+8=10 |
| 7. Write the definition of milk. Explain the milk processing with flow sheet of pasteurized milk.          | 2+8=10 |
| 8. What is the technology behind GM foods? Discuss the Benefits & Risks associated with GM foods.          | 2+8=10 |

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