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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. - Hons. (Agriculture) (Sem-6)

PRINCIPLES OF FOOD SCIENCE AND NUTRITION

Subject Code : BSAG-609-19

M.Code : 91800

Date of Examination : 05-06-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Synthetic colors
- b) Condensation
- c) Refrigeration
- d) Yeast in bread
- e) Hydrometer
- f) Essential fatty acids
- g) Kwashiorkor
- h) Balanced diet
- i) pH measurement
- j) Pasteurization.

SECTION-B

2. Define fermentation. Discuss dairy based fermented foods.
3. Discuss physical properties of food.
4. Differentiate between pasteurization and sterilization of food.
5. Explain the role of macronutrients in our daily life.
6. Discuss the role of bioactives in food.

SECTION-C

7. What are water soluble vitamins? Write the sources, properties and deficiency disorders related to these vitamins.
8. Enlist the principles and methods of food processing and preservation. Explain preservation using heating technique in detail.
9. Elaborate the latest trends in food science and nutrition.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.