



PG (NEW) CBCS
M.Sc. Semester-I Examination, 2018
FOOD SCIENCE & NUTRITION
PAPER: FSN-104
(FOOD ITEMS AND ITS CONSTITUENTS)

Full Marks: 40**Time: 2 Hours**

1. **Answer any four of the following questions:** **2×4=8**
- a) What is oolong tea? 2
- b) What is homogenization? 2
- c) Mention the significance of secondary processing of foods. 2
- d) What is junk food? 2
- e) What do you mean by rancidity of fat? 2
- f) What is "curing of meat"? 2
- g) What is malting? 2
- h) Why eating of raw eggs or slightly cooked egg may be harmful? 2
2. **Answer any four of the following questions:** **4×4=16**
- a) What is parboiling rice? Write the benefits of parboiling rice. **1+3=4**
- b) What do you mean by pasteurization of milk? Describe the different methods of pasteurization in brief. **1+3=4**
- c) What is primary processing of food? Mention its significance. **2+2=4**
- d) Describe the factors affecting crystallization of sugar. **4**
- e) Describe the composition of egg with functional properties of each component. **2+2=4**
- f) Write the nutritional importance of fish. What is veal? **4**
- g) Describe the effects of cooking on legumes. What is the toxicant present in 'Khesari dal'. **3+1=4**
- h) Write the nutritional importance of soyabean milk. What is oilseed cake? **2+2=4**
3. **Answer any two of the following questions:** **8×2=16**
- a) Describe the composition of wheat. Write the different stages of primary processing of wheat. **4+4=8**
- b) Classify cheese according to moisture content. How cheese is prepared? Write its nutritional significance. **2+4+2=8**
- c) Mention the different types of pigments present in vegetables. State the effects of cooking on the pigment and texture of vegetables in general. **4+4=8**
- d) Describe the different steps of processing of coffee. Write the health benefit of tea. What are an alcoholic beverages? **4+2+2=8**
