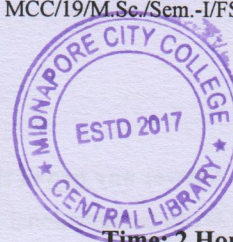


**PG (NEW) CBCS**  
**M.Sc. Semester-I Examination, 2019**  
**FOOD SCIENCE & NUTRITION**  
**PAPER: FSN-104**  
**(FOOD ITEMS AND ITS CONSTITUENTS)**

**Full Marks: 40****Time: 2 Hours****1. Answer any four of the following questions:****2×4=8**

- a) What do you mean by fast food?
- b) What is alcoholic beverage?
- c) Mention the significance of sensory evaluation of foods.
- d) Classify cheese according to moisture content.
- e) Write the nutritional significance of germination of pulses.
- f) Name some pigments present in fruits.
- g) Give two examples of 'ready to serve' beverages.
- h) Write the changes noted from muscle to meat conversion.

**2. Answer any four of the following questions:****4×4=16**

- a) What is primary food processing? Write the effect of processing on nutritive value of foods. 1+3
- b) Write the ingredients of groundnut. How is groundnut milk prepared? 2+2
- c) Mention physical properties of fat. Write the uses of fat as cooking media. 2+2
- d) What is sugar crystallization? Mention some factors affecting this process. 2+2
- e) What is meat from nutritional view point? Write the nutritive value of meat. 1+3
- f) What are the sensory characters of food? Describe the different components of flavor. 1+3
- g) What do you mean by grading of egg? Write the nutritional value of egg. 1+3
- h) Describe the processing of marine foods. 4

**(Turn over)**

(2)

**3. Answer any two of the following questions:****8×2=16**

- a) Write the nutritional ingredient of rice. Describe the changes noted in primary process of rice. 4+4
- b) Describe the processing of tea. Mention the differences between 'black tea' and 'green tea'. Write the antioxidant property of tea. 4+2+2
- c) Classify vegetables according to nutrient content. Mention the nutritional significance of fruits. 4+4
- d) How curd is prepared from milk? Compare its nutritive value with milk. What do you mean by double tanned milk? 3+3+2

