# PG (NEW) CBCS M.Sc. Semester-III Examination, 2019 FOOD SCIENCE & NUTRITION PAPER: FSN-396 (PRACTICAL)

### Full Marks: 50

#### **Time: 4 Hours**

1.	Estimate the total antioxidative compounds present in supplied	food	
	sample by colorimetric method. (3+4+5	5+3)	
	(Principle + Procedure + Result & Calculation + Interpretation)		
2.	Submit a report of visit at any food industry or nutrition research institute		
	with mentioning specific food related processing technology or research		
	instruments and its uses and/or application in biological field.	20	
3.	Laboratory note book.	5	
4.	Viva-voce.	10	

\*\*\*\*\*

# PG (NEW) CBCS M.Sc. Semester-III Examination, 2019 **FOOD SCIENCE & NUTRITION** PAPER: FSN-396 (PRACTICAL)

### Full Marks: 50

#### **Time: 4 Hours**

1.	Estimate the total antioxidative compounds present in supplied	food		
	sample by colorimetric method. (3+4+5	5+3)		
	(Principle + Procedure + Result & Calculation + Interpretation)			
2.	Submit a report of visit at any food industry or nutrition research institute			
	with mentioning specific food related processing technology or research			
	instruments and its uses and/or application in biological field.	20		
3.	Laboratory note book.	5		
4.	Viva-voce.	10		

4. Viva-voce.

\*\*\*\*\*