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PG CBCS
M.Sc. Semester-I Examination, 2020
FOOD SCIENCE & NUTRITION
PAPER: FSN 104

Full Marks: 40**Time: 2 Hours****Answer any four questions:****10X4=40**

1. What is food processing? Describe some traditional technologies used in food processing. 2+8
2. Describe, in brief, the different stages of food processing. What are the effects of processing on nutritional value of foods? 4+4
3. Draw and describe the structure of wheat grain. Write a note on the modern method of milling wheat. (2+3)+5
4. What are millets? Mention different types of millets. What is malting? 2+6+2
5. Write nutritional composition of rice. What is parboiling of rice? Mention the advantages of parboiling. 5+2+3
6. Give an account about the pigments present in vegetables. Describe the effects of cooking on colour and texture of vegetables. 5+5
7. Classify cheese according to moisture content. Describe the different steps of cheese preparation. What is homogenization? 3+5+2
8. Describe the different steps of processing tea. Write the effects of tea on human health. What is oolong tea? 5+3+2
9. Draw and describe the structure of egg. Write the nutritional importance of egg. (2+3)+5
10. Mention the properties of fat. What do you mean by rancidity of fat? How can rancidity be prevented? 5+2+3
