

PG CBCS
M.Sc. Semester- I Examination, 2021
FOOD SCIENCE & NUTRITION
 PAPER CODE: FSN 104
(FOOD ITEMS AND ITS CONSTITUENTS)

Full Marks: 40

Time: 2 Hours

Answer any FOUR questions of the following:

4X10=40

1. What is food processing? Briefly describe the different stages of food processing. Write the effects of processing on properties of foods? 2+4+4
2. Write nutritional composition of wheat. What is leavening? Describe the preparation of bread. 4+2+4
3. Draw and describe the structure of rice. Mention different types of millets. 5+5
4. Write the corporation of milk? State the principal of fermentation in chooses production. How does protein metric coagulum form in yoghurt? 3+5+2
5. Classify vegetables according to nutritional composition. Mention the water soluble pigments present in vegetables. What are the organic acids present in vegetables? 5+3+2
6. State the principal of crystallization of sugar? Write the factors affecting the crystallization of sugar. Mention the role of sugar in cookery. 2+4+4
7. Describe the different steps of processing coffee. Mention the different constituents present in coffee. 6+4
8. Draw and describe the structure of egg. What are the changes that occur during deterioration of egg? (3+3)+4
9. Draw your idea about modified atmospheric packaging? Discuss different health hazards of fast food. 5+5
10. Mention the properties of fat. What do you rancidity of fat? How can rancidity be prevented? 5+2+3
