

PG CBCS
M.Sc. Semester- I Examination, 2022
FOOD SCIENCE & NUTRITION
PAPER: FSN 104
(FOOD ITEMS AND ITS CONSTITUENTS)

Full Marks: 40

Time: 2 Hours

GROUP-A

Answer any FOUR questions from the following:

4 X 2=8

1. Write the structure of single muscle fibre of meat.
2. What is pasteurization?
3. Mention the structure of egg.
4. State the principle of sugar crystallization.
5. What do you mean by sensory evaluation of food?
6. What is soft cheese?
7. Mention the ingredients of preparing cake.
8. What do you mean by rancidity of fat?



GROUP-B

Answer any FOUR questions from the following:

4 X 4=16

9. Write down the process of simmering and braising of food. 2+2
10. State the disadvantages of Junk food consumption.
11. What do you mean by Rigor mortis? State the explanation behind it. 2+2
12. Write down the nutritional value of meal.
13. Write the role of PH during post-mortem of meat.
14. Give a brief account on different types of pigments present in vegetables and fruits.
15. Describe the effect of cooking on legumes.
16. Write the composition of soybean milk? 2+2

GROUP-C

Answer any TWO questions from the following:

2 X 8=16

17. What is food texture? Discuss about the procedure by which it can be measured. 2+6
18. Describe the structure of wheat grain. Write the method of preparing bread. What do you mean by leaving agent? 4+2+2
19. What is millet? Briefly describe the different types of millets. Write the nutritional composition of millet. 2+3+3
20. What is neural tube defect? Write the effects of pasteurization on milk. Define toned milk & double toned milk. 2+4+2
