



PG CBCS
M.Sc. Semester-I Examination, 2023
FOOD SCIENCE AND NUTRITION
PAPER: FSN 104
(FOOD ITEMS AND ITS CONSTITUENTS)

Full Marks: 40

Time: 2 Hours

The figures in the right-hand margin indicate full marks.
Candidates are required to give their answers in their own words as far as practicable.

GROUP-A

Answer any **four** questions:

4×2=4

1. What do you mean by blanching?
2. Name two water soluble pigments present in fruits.
3. What is the difference between threshing and winnowing?
4. Define transfer with example.
5. Write the basic differences between fast food and junk food.
6. What is whey protein?

GROUP-B

Answer any **four** questions:

4×4=16

7. What do you mean by sensory evaluation of food? Mention some sensory characteristics of food. 1+3
8. Write a short note on tenderizing meat.
9. Write the principle of sugar criticism.
10. How does yogurt form coagulum?
11. Write the effects of cooking on nutritive value of pulses.
12. Name any four soya bean products. Write a brief note on soya protein. 1+3

GROUP-C

Answer any **two** questions:

2×8=16

13. What are the factors affecting colour and texture of fruits and vegetables? Write about the nutritional value and benefits of quinoa seeds. 4+4
14. Describe the structure of rice grain. What is brown rice. Mention health benefits of millets. 4+1+3
15. What is pasteurization of milk? Describe different types of pasteurization. Give an outline of cheese preparation. 1+3+4
16. Describe the manufacturing process of green tea. Write the health benefits of tea. What is oolong tea? 4+2+2
