Name:

Enrolment No:

UPES
UNIVERSITY WITH A PURPOSE

UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
End Semester Examination, May 2021

Course: Food science in nutrition **Semester: 4th**
Program: BSc FND **Time : 03 hrs.**
Course Code: HSCC2007 **Max. Marks: 100**

Instructions:

SECTION A

S. No.	MCQs or Fill in the blanks (1 marks each)	**30 Marks**	**CO**
1	Name two body building food group.	**1.5**	**CO1**
2	Name any one dry method of cooking?	**1.5**	**CO2**
3	How would you solve mineral loss in cooking give one line answer?	**1.5**	**CO3**
4	What is muscle fiber in meat?	**1.5**	**CO4**
5	It contain 15 % protein and it is non glutinous plant food product (a) Milk , (b) Pulses , (c) vegetable (d) egg	**1.5**	**CO5**
6	The germ and endosperm is the part of ……. food product.	**1.5**	**CO2**
7	Which one of the following foods does not contain fiber (a) vegetable (b) meat (c) fruit, (d) rice.	**1.5**	**CO3**
8	……can undergo reactions such as hydrolysis, esterification, etherification and oxidation. (a) sugar (b) Starch (c) butter, (d) sugar.	**1.5**	**CO2**
9	Mashing and filtration are the step of …….processing.	**1.5**	**CO3**
10	Which one of the following are drupe fruit in below list?: (a) onion, (b) celery, (c) mango (d) apple.	**1.5**	**CO2**
11	……are special chemical compound in plants that absorb different wavelengths of visible light . (a) Fruits, (b) Pigments, (c) Egg (d) Pulses.	**1.5**	**CO3**
12	One of the following vegetables has a much higher iron content than the others: (a) potatoes, (b) spinach, (c) cauliflower, (d) turnips.	**1.5**	**CO1**
13	The ……is the second most popular drink.	**1.5**	**CO2**
14	The ……food groups are rich in vitamin and minerals	**1.5**	**CO4**
15	Cod and haddock are the example of …..Fish.	**1.5**	**CO1**

16	One degree Brix is equal to 1 gram of sucrose in ……. of solution	**1.5**	**CO2**
17	Egg is known for following type of fat a. saturated b. animals c. processed fat d. plant fat	**1.5**	**CO4**
18	The ascorbic acid of pulses increases manifold after 48 hours of …….	**1.5**	**CO1**
19	……..increases digestibility ,palatability and nutritive value of cereals.	**1.5**	**CO2**
20	Dry pulses seed coat removal process are known as …….	**1.5**	**CO4**
	SECTION B the word limit 20 marks 4 questions 5 marks each		
Q	Short Answer Type Question (5 marks each) Scan and Upload 4 questions 5 marks each	**20 Marks**	**CO**
1	Discuss the factors that causes spoilage of milk?	**5**	**CO5**
2	Apply flow chart process for the preparation of malt?	**5**	**CO1**
3	Illustrate the process of wine making?	**5**	**CO1**
4	Apply the starch retro gradation process and prepare product accordingly?	**5**	**CO5**
	SECTION C 30 marks		
Q	**Two case studies 15 marks each subsections**	**30 Marks**	**CO**
1	Case Study 1 This food product is rich in lecithin and useful for foaming quality. This product available in raw, powder, liquid and useful for food industry as well as pharmaceutical industries. 1. Identify the food. 1 marks 2. What are the functional properties of this food? 3 marks 3. What are factor and type of spoilage of this food 5 marks 4. What are the possible suggestion and treatment of spoilage? 4 marks 5. What are the techniques for detection of spoilage? 2 marks	**15**	**CO4**
2	Case Study 2 This food is rich in lactose sugar and useful for cheese preparation. 1. Identify the food. 1 marks 2. What are the byproduct of this food? 3 marks 3. What are nutritional composition of this food 5 marks 4. What are the possible suggestion for high shelf life of this food? 4 marks 5. What are the enzymes present in this food ? 2 marks	**15**	**CO3**
	SECTION- D 20 marks		
Q	Long Answer type Questions Scan and Upload (10 marks each) **word limit**	**20 Marks**	**CO**
1	Discuss the structure, classification of fruit with nutritional importance.	**10**	**CO5**
2	Discuss about milk fermentation process in flow diagram?	**10**	**CO2**