

Name:	 UPES <small>UNIVERSITY WITH A PURPOSE</small>
Enrolment No:	

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

Course: Fundamentals of Food Science
Program: M.Sc. (N&D)
Course Code: HSND7002

Semester: I
Time: 03 hrs.
Max. Marks: 100

Instructions: Read question carefully.

SECTION A

S. No.	MCQ's /Fill in the blanks/ T&F (1.5 marks each)	30 Marks	CO
1	The process that produces carbon dioxide gas in breads is – A) Leavening process B) Fermentation C) Evaporation D) Kneading	1.5	CO1
2	The yogurt is made from A) Lactobacillus bulgaricus B) Streptococcus thermophilus C) S. cremoris D) mixed culture of (a) and (b)	1.5	CO1
3	Which of the following has highest protein content? A) Oat B) Ragi C) Wheat D) Bajra	1.5	CO1
4	The food group is our body's best source of energy – A) Meat group B) Fats, oils and sweets C) Breads and cereals D) Milk and cheese	1.5	CO1
5	Foods from meat, poultry, fish, dry beans, eggs and nuts group are an important source of - A) Iron B) Fiber C) Beta Carotene D) Calcium	1.5	CO1
6	Milk, cheese and eggs are the sources of – A) Vitamin A and D B) Vitamin C and D C) Vitamin B and C D) Vitamin C and A	1.5	CO1
7	Washing of peeled removes the vitamins? A) E B) D C) C D) B	1.5	CO1
8	Flour most suitable for muffins A) All purpose B) Cake flour C) Instant flour	1.5	CO1

	D) None of the above		
9	Calcium-phosphorus ratio of milk is _____	1.5	CO1
10	Example of a chemical leavening agent is _____	1.5	CO3
11	<p>Consider the following statements:</p> <ol style="list-style-type: none"> 1. Tomato is a good source of lycopene 2. Pumpkin is good source of vitamin A. <p>Which of the above is/are correct?</p> <ol style="list-style-type: none"> A) 1 is correct B) 2 is correct C) Both 1 and 2 are correct D) None are correct 	1.5	CO3
12	<p>Vegetable that is rich in vitamin C –</p> <ol style="list-style-type: none"> A) Broccoli B) Bottle gourd C) Carrot D) Squash 	1.5	CO4
13	Enzyme that's found in young calves to digest casein is _____	1.5	CO1
14	<p>Veal is the meat of –</p> <ol style="list-style-type: none"> A) Cattle over 1 year old B) Flesh of ovine animals of aged 12 months and older C) Cattle aged 3 to 4 weeks after birth D) None of above 	1.5	CO4
15	When collagen of meat is heated _____ is formed	1.5	CO3

16	Best source of vitamin C among the following – A) Guava B) Orange C) Spinach D) Berries	1.5	CO3
17	Chicken aged 8 to 10 weeks is known as – A) Rooster B) Stag C) Cock D) Broiler	1.5	CO2
18	Which among the below are most perishable in nature – A) Shellfish B) Cod C) Mackerel D) Salmon	1.5	CO2
19	Protein percentage in fish is – A) 30% B) 15% C) 20% D) 10%	1.5	CO4
20	The ideal temperature to chill fish ranges from _____ to _____	1.5	CO3
SECTION B (5 marks each question)			
Q	Short Answer Type Question (5 marks each) Scan and Upload 4 questions 5 marks. Word limit (100-120)	20 Marks	CO
1	When meat is kept open after slaughtering the animal, certain changes in the meat is visible. What is this change called? Write briefly about this change.	1+4	CO4

2	When you boil cereals, they get gel like structure. What's this process called? Briefly describe the process?	2+3	CO1
3	What is the effect of heat on milk protein?	5	CO2
4	While making bread at certain stage it gets fluffy? What happens during this stage? What agents are used in this process? Name 2 such agents with example.	1+2+2	CO3
SECTION C 30 marks			
Q	Two case studies 15 marks each subsections	30 Marks	CO
1	When you keep raw milk out in open without heating it gets thick and curdy. What's this phenomenon is called? Write in detail how this process occurs? How to prevent this process?	2+8+5	CO1
2	You bought meat in the morning and want to cook it in the evening by broiling and roasting. How will you cure the meat? What differences will you notice when you broil and roast the meat.	5+5+5	CO2
SECTION D 20 marks			
Q	Long Answer type Questions Scan and Upload (10 marks each) Word limit 200-250	20 Marks	CO
1	Write detailed nutritional profile of pulses. Write briefly about the antinutrients present in the pulses.	5+5	CO1
2	Explain the changes noticed in meat while cooking? Write the nutritive value of green leafy vegetables. Write brief note on egg cholesterol.	3+4+3	CO2