



BRAINWARE UNIVERSITY

Library
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Term End Examination 2024-2025
Programme – B.Sc.(FND)-Hons-2023
Course Name – Food Commodities
Course Code - BFD30108
(Semester III)

Full Marks : 60

Time : 2:30 Hours

[The figure in the margin indicates full marks. Candidates are required to give their answers in their own words as far as practicable.]

Group-A

(Multiple Choice Type Question)

1 x 15=15

1. Choose the correct alternative from the following :

- (i) Which component of the cereal grain contains the majority of the starch?
 - a) Bran
 - b) Endosperm
 - c) Germ
 - d) Husk
- (ii) Which amino acid is present in pulses but not in cereals?
 - a) Isoleucine
 - b) Methionine
 - c) Taurine
 - d) Lysine
- (iii) Which mineral is particularly important for thyroid function and can be affected by goitrogens?
 - a) Iron
 - b) Zinc
 - c) Iodine
 - d) Calcium
- (iv) Which component of milk undergoes physical changes during the homogenization process?
 - a) Proteins
 - b) Fats
 - c) Carbohydrates
 - d) Minerals
- (v) Which compound in turmeric is known for its anti-inflammatory properties ?
 - a) Curcumin
 - b) Piperine
 - c) Capsaicin
 - d) Gingerol
- (vi) Give an example of leavening agent .
 - a) Slica
 - b) Baking soda
 - c) Potassium sorbate
 - d) Xanthan gum
- (vii) Give an example of emulsifier .
 - a) Lecithin
 - b) Oil
 - c) Sodium carbonate
 - d) Potassium sulphate
- (viii) What is the function of the chalaza in an egg ?
 - a) It provides nutrients to the developing embryo.
 - b) It anchors the yolk in place within the egg.

- c) It helps to protect the egg from external contaminants.
- (ix) Identify the bond present in saturated fat.
- a) coordinate covalent bonds
b) triple bonds
c) double bonds
d) single bonds
- (x) Identify the Class- I preservative.
- a) Nicin
b) Common Salt
c) Lactic acid
d) Sodium acetate
- (xi) Which substance, commonly found in papaya, contributes to its meat-tenderizing properties ?
- a) Amylase
b) Bromelain
c) Papain
d) Lipase
- (xii) What role do antioxidants play in the body?
- a) They promote oxidation reactions.
b) They increase inflammation.
c) They inhibit the absorption of nutrients.
d) They neutralize harmful free radicals.
- (xiii) Identify what is "marbling"?
- a) A decorative painting technique
b) The distribution of fat within meat
c) A type of flooring material
d) A method of preserving food
- (xiv) Enzymatic browning in apples occurs due to the oxidation of:
- a) Ascorbic acid
b) Polyphenols
c) Carbohydrates
d) Proteins
- (xv) Identify the main pigment in green algae.
- a) Carotene
b) Chlorophyll
c) Anthocyanin
d) Xanthophyll

Group-B

(Short Answer Type Questions)

3 x 5=15

2. Describe the "Rigor mortis" of meat . (3)
3. Illustrate the functions of food Colours. (3)
4. Discuss the advantages of parboiling of rice. (3)
5. Explain " Goitrogens". (3)
6. Deduce the selection criteria of vegetables. (3)

OR

Explain the process- Blanching. (3)

Group-C

(Long Answer Type Questions)

5 x 6=30

7. Discuss the factors affecting gelatinisation . (5)
8. Write down the processing of tea. (5)
9. Discuss the structure of egg with a labelled diagram. (5)
10. Express the medicinal value of turmeric, onion, ginger, ajwain, chillies . (5)
11. Explain the process of Ripening of fruits. (5)
12. Explain about various forms of sugar use in food preparation. (5)

OR

Distinguish types of convenience foods. (5)
