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BRAINWARE UNIVERSITY

Term End Examination 2024-2025

Programme – B.Sc.(Ag)-Hons-2021/B.Sc.(Ag)-Hons-2022

Course Name – Principles of Food Science and Nutrition

Course Code - CC-BAG601

(Semester VI)

Full Marks : 50

Time : 2:0 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 20=20

1. Choose the correct alternative from the following :

(i) Which is sweetest of all sugars ?

- a) Glucose
- b) Galactose
- c) Sucrose
- d) Fructose

(ii) How much kilo calories are obtained from each gram of carbohydrate, as starch or sugar ?

- a) 5
- b) 4
- c) 9
- d) 1

(iii) Which among the following proteins yield only amino acids as an end product on complete hydrolysis ?

- a) Conjugated Proteins
- b) Simple Proteins
- c) Derived Proteins
- d) Complex Proteins

(iv) Which of the following is not fat soluble vitamin ?

- a) A
- b) B
- c) E
- d) K

(v) Which of the following among the Carbohydrates containing 3-10 mono-saccharides linked together by glycosidic bond ?

- a) Polysaccharides
- b) Monosaccharides
- c) Oligosaccharides
- d) Disaccharides

(vi) Identify the Extra-nutritional constituents that typically occur in small quantities in foods ?

- a) Vitamins
- b) Flavours
- c) Bioactive compounds
- d) Minerals

(vii) Select the option which basically the composition of Starch ?

- a) Unbranched amylose and branched amylopectin
- b) Branched amylose and branched amylopectin

- c) Unbranched amylose and unbranched amylopectin d) None of these
- (viii) Which of the following vitamin helps in blood clotting?
- a) Vitamin A b) Vitamin D
c) Vitamin C d) Vitamin K
- (ix) Which of the following nutrient deficiency causes megaloblastic anaemia?
- a) Folic acid b) Niacin
c) Pyridoxine d) Cobalamin
- (x) Relate the statement with the options-Addition of nutrients to replace the ones that were lost during processing.
- a) Enrichment b) Fortification
c) Substitution d) none of these
- (xi) Which one of the following is the example of essential fatty acids ?
- a) Linoleic acid b) Arachidonic acid
c) Linolenic acid d) All of these
- (xii) How can biological hazards be minimized in food processing?
- a) Proper sanitation b) Increased use of food additives
c) Extended cooking times d) Reduced temperature
- (xiii) What is the recommended temperature range for refrigeration?
- a) 0°C to 5°C b) 10°C to 15°C
c) 20°C to 25°C d) 30°C to 35°C
- (xiv) What is the primary purpose of food storage in food safety?
- a) Enhancing food flavor b) Preventing food spoilage
c) Increasing food cost d) Reducing cooking time
- (xv) Select the actual moisture content which is found in Intermediate Moisture Food.
- a) 10-20% b) 20-25%
c) 20-30% d) 20-40%
- (xvi) Select the correct answer among the following, which method of preservation is the permanent method of preservation?
- a) Use of light preservatives b) Deaeration
c) Pasteurization d) Dehydration
- (xvii) Ready-to-serve (RTS) can be served and consumed anytime without any preparation. Choose the juice percentage content of RTS.
- a) 10% b) 15%
c) 20% d) 0.25
- (xviii) Sinki is a processed product which is made by fermentation method. Choose the actual raw material which is used for the preparation of sinki.
- a) Black carrot b) Cucumber
c) Radish tap root d) Cabbage
- (xix) Choose the correct answer from the following, which vegetable is suitable for the khalpi preparation?
- a) Cabbage b) Radish
c) Carrot d) Cucumber
- (xx) Select correct the product from the given option below where lactic acid bacteria are used for preservation.
- a) Chutney b) Cider
c) Vinegar d) Pickle

Group-B

(Short Answer Type Questions)

2.5 x
10=25

2. Briefly explain the importance of lipids in food science and classify them. (2.5)
 3. Why are proteins crucial in Nutrition Science ? (2.5)
 4. Distinguish between saturated and unsaturated lipids? (2.5)
 5. Define food micro-organism and discuss the role of micro organism in milk and milk products. (2.5)
 6. What is rancidity? Name a microorganism responsible for rancidity. (2.5)
 7. Compute a note on the major sources of microbial contamination of food. (2.5)
 8. Give an outline on Rancidity. (2.5)
 9. What method of food preservation removes water as a means for eliminating microbial growth? (2.5)
 10. Elaborate on the significance of carbohydrates in plant biology and classify them into different categories with examples. (2.5)
 11. Appraise briefly on fat is important in food preparation. (2.5)
- OR**
- Appraise briefly on mono-unsaturated fats are better than saturated fats. (2.5)

Group-C
(Long Answer Type Questions)

5 x 1=5

12. Develop a brief outline on Microbial spoilage of cereal and cereal products (causative agents, contamination, spoilage and preventive measures). (5)
- OR**
- Develop a brief outline on Microbial spoilage of milk and milk products (causative agents, contamination, spoilage and preventive measures). (5)
