

- a) Oilseed Production
c) Coffee Production
- b) Milk Production
d) Fish Production
- (x) Where the Headquarters of FAO is situated ?
a) New York
c) Paris
- b) Rome
d) Geneva
- (xi) Which one of the followings is perfectly representing 'Oligosaccharides'.
a) mono saccharides
c) trisaccharides
- b) Poly saccharides
d) None of these
- (xii) Which of the following enzymes participate in digestion of proteins?
a) Chymotrypsin
c) Elastase
- b) Trypsin
d) All of these
- (xiii) Which of the following vitamin helps in blood clotting?
a) Vitamin A
c) Vitamin C
- b) Vitamin D
d) Vitamin K
- (xiv) Recall the alternate name of Acetic acid.
a) Vinegar
c) Sodium benzoate
- b) Citric acid
d) Acetal
- (xv) Identify the significance of proper food handling practices.
a) Enhances food appearance
c) Improves food quality
- b) Reduces food cost
d) Prevents foodborne diseases
- (xvi) What is a common source of biological hazards in food?
a) Spoiled food
c) Food packaging
- b) Food additives
d) Food processing
- (xvii) What is the main risk associated with chemical hazards in food?
a) Pathogen growth
c) Contamination
- b) Allergic reactions
d) Mold growth
- (xviii) Juice can be drastically wasted if proper temperature is not followed to store. Select the best way for preservation of juice.
a) Drying
c) Sterilization
- b) Freezing
d) Pasteurization
- (xix) Sauerkraut is prepared by fermentation method. Select the most suitable vegetable for the preparation of sauerkraut .
a) Cucumber
c) Cauliflower
- b) Cabbage
d) Tomato
- (xx) Cider is a fermented beverage. Choose the most suitable raw material which is used for the preparation of cider.
a) Carrot
c) Apple
- b) Citrus
d) Grape

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. List out the different classes of Vitamins with their examples. (2.5)
5. Classify various types of proteins and give examples. (2.5)
6. Define the term nutrition. (2.5)
7. Define food micro-organism and discuss the role of micro organism in milk and milk products. (2.5)
8. Discuss the role of Vit. B complex in human diet. (2.5)
9. Explain what is meant by microbial food spoilage. (2.5)

10. Name two cold preservation techniques and comment on their mode of action. (2.5)
11. Discuss the importance of lipids in nutrition? (2.5)

OR

Create the differences between glucose and sucrose with clear structure. (2.5)

Group-C

(Long Answer Type Questions)

5 x 1=5

12. List down the different methods of food processing. (5)

OR

List the various types of important fermentation food products used in daily life and their applications in food industry. (5)
