



## **BRAINWARE UNIVERSITY**

## Term End Examination 2023-2024 Programme – B.Sc.(Ag)-Hons-2021 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 1 x 20=20 (Multiple Choice Type Question) 1. Choose the correct alternative from the following: (i) Which is sweetest of all sugars? b) Galactose a) Glucose d) Fructose c) Sucrose (ii) In which form carbohydrates act also as reserve fuel supply in animal? b) Starch a) Glycogen d) Glucose c) Cholesterol (iii) Identyify the proteins which are attached to non- protein substances or prosthetic group? b) Simple Proteins a) Conjugated Proteins d) Complex Proteins c) Derived Proteins (iv) Which of the following is caused due to the Deficiency of Niacin? b) Beriberi a) Xerophthalmia d) Osteomalacia c) Pellagra (v) Which of the following is not a derived lipid? b) Terpenes a) Wax d) Carotenoids c) Steroids (vi) Which micro-organism is known as Brewer's yeast? b) Aspergillus a) Salmonela c) Saccharomyces cerevisiae d) E. coli (vii) Under which element's deficiency, Nutritional anemia is mainly caused? a) Iron b) Carbohydrate c) Protein d) lodine (viii) What is the Full form of RDA? a) Recommended Daily Allowances b) Required Daily Allowances

d) Required Dietary Allowances

c) Recommended Dietary Allowances

(ix) Name the event which is related to Brown revolution?

	a) Oilseed Production	<ul><li>b) Milk Production</li><li>d) Fish Production</li></ul>	
. (:	c) Coffee Production x) Where the Headquarters of FAO is situated?		
	a) New York	b) Rome	
	c) Paris	d) Geneva	
(>	c) Paris  ii) Which one of the followings is perfectly repres	b) Poly saccharides	
	a) mono saccharides	d) None of these	
1~	<ul><li>c) trisaccharides</li><li>ii) Which of the following enzymes participate in</li></ul>	digestion of proteins?	
(^		b) Trypsin	
	a) Chymotrypsin c) Elastase	d) All of these	
(xi	iii) Which of the following vitamin helps in blood	clotting?	
•	a) Vitamin A	b) Vitamin D	
	c) Vitamin C	d) Vitamin K	
(xi	iv) Recall the alternate name of Acetic acid.		
	a) Vinegar	b) Citric acid	
	c) Sodium benzoate	d) Acetal	
(x	v) Identify the significance of proper food handli	ing practices.	
	a) Enhances food appearance	<ul><li>b) Reduces food cost</li><li>d) Prevents foodborne diseases</li></ul>	
	c) Improves food quality		
(x	vi) What is a common source of biological hazard	b) Food additives	
	a) Spoiled food	d) Food processing	
	c) Food packaging  ii) What is the main risk associated with chemic		
(X)		b) Allergic reactions	
	a) Pathogen growth	d) Mold growth	
lvu	c) Contamination iii) Juice can be drastically wasted if proper temp	perature is not followed to store. Select	
(^v	the best way for preservation of juice.		
	a) Drying	b) Freezing	
	c) Sterilization	d) Pasteurization	
(xi	x) Sauerkraut is prepared by fermentation meth the preparation of sauerkraut.	nod. Select the most suitable vegetable fo	
	a) Cucumber	b) Cabbage	
	c) Cauliflower	d) Tomato	
(x:	x) Cider is a fermented beverage. Choose the m	nost suitable raw material which is used	
	for the preparation of cider.		
	a) Carrot	b) Citrus	
	c) Apple	d) Grape	
	Gre	oup-B	2.5 x
	(Short Answer	Type Questions)	2.5 x 10=25
			10-25
2	Briefly explain the importance of lipids in food	science and classify them	(2.5)
3.	B. Why are proteins crucial in Nutrition Science?		
5.			
6.	Define the term nutrition.		(2.5) (2.5)
	Define food micro-organism and discuss the ro	ole of micro organism in milk and milk	(2.5
	products.		
8.	Discuss the role of Vit. B complex in human die	et.	(2.5
	Explain what is meant by microbial food spoils		12.5

<ul> <li>10. Name two cold preservation techniques and comment on their mode of action.</li> <li>11. Discuss the importance of lipids in nutrition?         <ul> <li>OR</li> </ul> </li> <li>Create the differences between glucose and sucrose with clear structure.</li> </ul>	(2.5) (2.5) (2.5)
Group-C (Long Answer Type Questions)	5 x 1=5
12. List down the different methods of food processing.  OR  List the various types of important fermentation food products used in daily life and their applications in food industry.	(5) ir (5)
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