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BRAINWARE UNIVERSITY

Term End Examination 2025-2026
Programme – B.Sc.(FND)-Hons-2024
Course Name – Food Commodities
Course Code - BFD47105 (T)
(Semester IV)

Full Marks : 40

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 10=10

1. Choose the correct alternative from the following :

(i) Select what is the outermost layer of a cereal grain called?

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|---------|--------------|
| a) Bran | b) Endosperm |
| c) Germ | d) Husk |

(ii) Select the compound that gives red rice its distinctive colour.

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|-----------------|----------------|
| a) Anthocyanins | b) Carotenoids |
| c) Chlorophyll | d) Lycopene |

(iii) Name the whey proteins present in milk.

- | | |
|-----------------------------|---|
| a) Casein and lactoglobulin | b) Alpha-lactalbumin and Beta-lactoglobulin |
| c) Casein and glycoprotein | d) Proteose and immunoglobulins |

(iv) Select the name of the primary class of compound responsible for the yellowish color of milk.

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|----------------|-----------------|
| a) Carotenoids | b) Flavonoids |
| c) Chlorophyll | d) Anthocyanins |

(v) Millets are particularly rich in

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|----------------|------------------|
| a) Vitamin C | b) Dietary fibre |
| c) Cholesterol | d) Sodium |

(vi) Give an example of emulsifier .

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|---------------------|-----------------------|
| a) Lecithin | b) Oil |
| c) Sodium carbonate | d) Potassium sulphate |

(vii) Write down the name of PUFA.

- | | |
|-----------------|------------------|
| a) Oleic Acid | b) Linoleic Acid |
| c) Stearic Acid | d) Lauric Acid |

(viii) Select the role of BHA

- | | |
|----------------|--------------------|
| a) Antioxidant | b) Flavor enhancer |
|----------------|--------------------|

- c) Pesticide
(ix) Identify the Phosphorus containing protein present in egg yolk.
a) Vitellin
c) Avidin
(x) Identify the colour use in cakes and ice cream.
a) Acetylated mono glyceride
c) Tartaric acid
- d) Permitted colour
b) Phosvitin
d) Livetin
b) Brilliant Blue FCF
d) Sodium carbonate

Group-B

(Short Answer Type Questions)

3 x 5=15

2. Describe milling process of rice. (3)
3. Describe the role of phosphatase in pasteurisation. (3)
4. Explain different types and grades of tea. (3)
5. Write down the mechanical losses seen during cooking. (3)
6. Explain the caramelization of sugar. (3)

OR

Construct a brief note on emulsifier. (3)

Group-C

(Long Answer Type Questions)

5 x 3=15

7. Describe in detail "Lathyrism" (5)
8. Describe the process of "pasteurisation of milk" (5)
9. Express medicinal value of black pepper, cardamom, garlic, fenugreek and clove. (5)

OR

Express the medicinal value of turmeric, onion, ginger, ajwain, chillies. (5)
