



BRAINWARE UNIVERSITY

Term End Examination 2025-2026

Programme – B.Sc.(FND)-Hons-2023

Course Name – Food Processing, Preservation and Quality Control

Course Code - BFD67118 (T)

(Semester VI)

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) Which food category has a neutral pH and is highly perishable?
 - a) Cereal and cereal products
 - b) Fruits and vegetables
 - c) Meat and dairy products
 - d) Pickled foods
- (ii) State the main objective of food preservation.
 - a) Increase food flavor
 - b) Reduce food spoilage and extend shelf life
 - c) Improve food texture
 - d) Reduce food availability
- (iii) Define natural colorants found in fruits and vegetables.
 - a) Synthetic dyes
 - b) Pigments like carotenoids and anthocyanins
 - c) Artificial sweeteners
 - d) Preservatives
- (iv) Explain the major factor that is responsible for the degradation of carotenoids in fruit products during storage.
 - a) Acidity
 - b) Enzyme action
 - c) Oxidation in presence of oxygen and light
 - d) High sugar content
- (v) What is a key ingredient in cookies that adds to their texture?
 - a) Baking soda
 - b) Yeast
 - c) Eggs
 - d) Butter
- (vi) Why is the use of flour important in the preparation of cereal-based foods like bread and biscuits?
 - a) It provides the base structure and texture for the product
 - b) It enhances the sweetness of the final product
 - c) It gives color to the product
 - d) It helps in flavoring the food
- (vii) Which certification is used to ensure that agricultural products meet national standards for quality?
 - a) FSSAI
 - b) ISI
 - c) Agmark
 - d) MPO

- (viii) How would a food manufacturer ensure that their meat products comply with the Meat Products Order (MPO)?
- a) By ensuring that meat is sourced from certified suppliers and meets hygiene standards
 - b) By reducing the price of meat products
 - c) By using only organic meat sources
 - d) By shortening the processing time of meat products
- (ix) Which food item is often adulterated with metanil yellow?
- a) Fruits
 - b) Pulses
 - c) Milk
 - d) Fish
- (x) Why is food-grade ink used in food packaging?
- a) To make the package glossy
 - b) To ensure the ink does not contain harmful chemicals
 - c) To make printing cheaper
 - d) To increase food weight

Group-B

(Short Answer Type Questions)

3 x 5=15

2. Analyze how pH influences the stability and color changes of anthocyanin pigments in fruits and vegetables. (3)
3. Explain the role of gluten in the texture and structure of bread and cookies. (3)
4. A packaged food product label lacks an FSSAI license number. What legal implications can arise, and how can the company rectify this? (3)
5. A new fruit juice brand wants to ensure product safety and labeling compliance. How do FPO regulations help in governing the production of fruit products? (3)
6. Examine the key criteria that need to be met for quality certification under ISI. (3)

OR

How Codex Alimentarius guidelines influence labeling practices in different countries? (3)

Group-C

(Long Answer Type Questions)

5 x 3=15

7. What are the key principles of the Food Products Order (FPO) and how does it regulate the production and sale of fruit and vegetable products? (5)
8. How do different types of flour affect the final texture and quality of biscuits and cookies? (5)
9. Explain the process of food packaging design and the factors that influence it. (5)

OR

Analyze the impact of sustainability practices in food packaging and the shift towards eco-friendly alternatives in the industry. (5)

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