

UG 4th Semester Examination- 2025 (Under NCCF)

Award	:	B.Sc. (Hons)	
Discipline	:	Nutrition	
Course Type	:	MNC-4 (Minor)	
Course Code	:	BSCNUTMN401	
Course Name	:	Food Science and Food Commodities	
Full Marks	:	70 (Regular)	Time: 3 Hours

1. Answer any five questions.**1 X 5=5**

- (a) Write down the full form of FSSAI.
- (b) Define pasteurization.
- (c) Name one anti-nutritional factor presents in pulses.
- (d) Give example of two PUFAs.
- (e) Name a spice with antioxidant properties.
- (f) What is the main pigment found in green leafy vegetables?
- (g) Give one example of an adulterant used in milk.
- (h) Define the term "fast food."

2. Answer any ten questions.**2 X 10=20**

- (a) Differentiate between saturated and unsaturated fats with examples.
- (b) Mention any two objectives of food processing.
- (c) What are anti-nutritional factors? Give two examples.
- (d) Define the term PDCAAS.
- (e) What is foaming?
- (f) Define the term 'Glycemic Index'. Name two food items with low 'Glycemic Index'.
- (g) What is homogenization in milk processing?
- (h) Mention any two antioxidants present in tea.
- (i) Name two preservation methods used for fruits and vegetables
- (j) Compare between the terms probiotics and prebiotics.
- (k) Define fermentation and give two food examples.
- (l) Explain two effects of refining on the nutritional value of wheat.
- (m)Mention any two effects of low protein intake on health.
- (n) What is curing of meat?

3. Answer any five questions.**5 X 5=25**

- (a) Define food adulteration. Describe methods of detecting adulteration in common food items. (2+3)
- (b) What are pulses? Discuss their nutritive value and cooking quality. (2+3)
- (c) What is parboiling? What are the different processes used for parboiling of rice? Discuss the advantages of parboiling. (1+2+2)
- (d) What is fish protein concentrate? Discuss the nutritional quality of fish. (2+3)
- (e) Classify carbohydrates on the basis of the number of saccharide units present in them. Give example of each category. (5)
- (f) Name two common milk products. Describe the process of curd and paneer preparation. (1+4)

- (g) Define rancidity. Explain the causes and preventive measures for preservation of fats and oils. (1+4)
- (h) Differentiate between enzymatic and non-enzymatic browning. Why do you think fruits and vegetables must be consumed daily? (3+2)

4. Answer any two questions.

10X2=20

- (a) Define canning. Mention three key food processing methods. Explain the advantages and disadvantages of food processing with examples. (2+3+5)
- (b) What is GM food? Briefly discuss the advantages and disadvantages of GM food. Write a short note on junk food. (2+5+3)
- (c) Discuss the changes that occur during cooking of meat. What are the different dry heat methods of cooking meat? Explain the term rigor mortis. (5+3+2)

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