

Roll No. :

Total No. of Questions : 11]

[Total No. of Printed Pages : 3

BFMS-465

M.Sc. (Final) Home Science Examination, 2023

FOOD AND NUTRITION

Paper - VI

(Food Science)

Time : 3 Hours]

[Maximum Marks : 50

Section-A

(Marks : 2 × 10 = 20)

Note :- Answer all *ten* questions (Answer limit **50** words). Each question carries **2** marks.

Section-B

(Marks : 3 × 5 = 15)

Note :- Answer all *five* questions. Each question has internal choice (Answer limit **200** words). Each question carries **3** marks.

Section-C

(Marks : 5 × 3 = 15)

Note :- Answer any *three* questions out of five (Answer limit **500** words). Each question carries **5** marks.

Section-A

Very Short Answer Type Questions

1. Define the following :

- (i) Define Food Science
- (ii) Osmotic Pressure

BRI-345

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BFMS-465 P.T.O.

- (iii) Gels
- (iv) Hydrolysis
- (v) Dextrinization
- (vi) Coagulation
- (vii) Homogenization
- (viii) Flavonoids
- (ix) Isoelectric Point
- (x) Dehydration

Section-B

Short Answer Type Questions

2. Write short note on fermentation.

Or

Properties of colloidal systems.

3. Write short note on Gums and Lignins.

Or

Write in brief the functional properties of sugars and sweeteners.

4. Discuss the meaning and importance of pH in food.

Or

Write a brief note on effect of cooking milk and milk product.

5. Discuss the factor affecting hydration of Gluten.

Or

Properties of Microwaves.

6. Write a short note on bound water.

Or

Write a short note on ohmic heating.

Section–C

Essay Type Questions

7. Discuss changes produced in starch cell during cooking.
8. Discuss in detail the processing of milk.
9. Write in detail functional properties of starch.
10. Discuss in detail the effect of cooking on meat and poultry.
11. Discuss the changes occurring in food products during irradiation freezing.