

Roll No. :

Total No. of Questions : 11]

[Total No. of Printed Pages : 3

BPF-2244

M.Sc. (Final) Examination, 2022

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

1. (i) Dextrinization
- (ii) Osmotic Pressure
- (iii) Isoelectric Point

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- (iv) Gels
- (v) Hydrolysis
- (vi) Pasteurization
- (vii) Fermentation
- (viii) Dehydration
- (ix) Ohmic Heating
- (x) Chlorophyles

Section-B

2. Explain the processing of Milk.

Or

Explain the Amylose and Amylopectin.

3. Explain the Caramelization.

Or

Explain the process of Fermentation.

4. Importance of Cereals.

Or

Explain the Milk Products.

5. Functional properties of Eggs.

Or

Write down the processing of Egg.

6. What is Thermal Processing ?

Or

Properties of Microwaves.

Section-C

7. Explain any *two* of the following :
 - (i) Emulsion
 - (ii) pH
 - (iii) Properties of Collodial System
8. Explain the following with reference to Sugar :
 - (i) Effect of Heat
 - (ii) Types of Sweetners
9. Explain the basic physiochemical concepts in food system.
10. Write down the short notes on the following :
 - (i) Bound Water
 - (ii) Flavonoids
11. Describe the role of minerals in Food Processing.