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Diploma in Ethnic Food & Sweets Processing

Subject: Food Science

Subject Code: HDFP-104

Semester: 1st (Re-appear)

Batch: 2018-19

Theory (External): 35 Marks

Time: 03 hours

Instructions to the Students

1. This Question paper consists of two Sections. All sections are compulsory.
2. **Section A** comprises 10 questions of objective type in nature. All questions are compulsory. Each question carries 1 mark.
3. **Section B** comprises 8 essay type questions out of which students need to do any 5. Each question carries 5 marks.
4. Read the questions carefully and write the answers in the answer sheets provided.
5. Do not write anything on the question paper.
6. Wherever necessary, the diagram drawn should be neat and properly labelled

Roll Number

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SECTION –A (OBJECTIVE TYPE QUESTIONS)

(10x1=10 Marks)

1. What are trypsin inhibitors?
2. Name one fermented milk product.
3. Define leavening agents.
4. Name 2 foods on which FPO quality mark is present.
5. Write full form of AGMARK.
6. What is a marinade?
7. Black pepper is adulterated with which substance?
8. Name 2 foods which are fortified in India.
9. Give name of the food group which is rich in protein in vegetarian people's diet.
10. Define lathyrins.

SECTION –B (ESSAY TYPE QUESTIONS)

(5x5=25 Marks)

1. Describe scope & development of Food Science.
2. Explain different methods of cooking.
3. Write about the effects of cooking, processing & storage on nutrients in cereals.
4. How can one improve nutritional quality of foods?
5. Describe role of anti-oxidants, emulsifiers & pH controllers in food preparation.
6. Explain causes of food spoilage.
7. Describe various methods of food preservation.
8. Define food adulteration. Write about methods for detection of food adulteration.

END OF PAPER
