

Food Science & Nutrition (P.G.)

[CBCS]

M.Sc. First Semester End Examination-2023

(Regular & Supplementary Paper)

PAPER- 102

Full Marks: 40

Time: 02 Hrs

The figures in the right-hand margin indicate marks.

Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

Group A

Answer any five questions of the following:

5x2= 10

1. Define derived fat.
2. Define inter-esterification.
3. What is redox potential?
4. Write the role of anti-oxidants in foods.
5. What are the four Ps in marketing?
6. What is food safety?
7. Define acidosis and alkalosis.
8. Define food additives.

Group B

Answer any four questions of the following:

5x4= 20

9. Draw the chemical structures of the followings:
 - i) Oleic acid
 - ii) linoleic acid

(2)

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|---|--------------------|-----|
| iii) Arachidonic acid | iv) linolenic acid | |
| v) DHA | | 1x5 |
| 10. Define artificial sweetners. What are the advantages of artificial sweetners? | | 2+3 |
| 11. Write the classifications of sugars? | | 5 |
| 12. State the differences between food contamination and food adulteration? Give one example of each. | | 5 |
| 13. What do you mean by sensory evaluation of food? Write any one such method. | | 5 |
| 14. Write the functional properties of USFA. | | 5 |

Group C

Answer any one question of the following: 10x1=10

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|--------|---|---------|
| 15. i) | How do you deduce the pH of water as 7.0? | |
| ii) | What is the Sorensen scale? | |
| iii) | What is fat hydrolysis? | |
| iv) | What are the types of inter-esterification? | 2+2+2+4 |
| 16. i) | Classify food Additives based on occurrence and source. | |
| ii) | What are the difference between food safety and food quality? | |
| iii) | What is biopolymer packaging? | |
| iv) | Define standardization. | 4+3+1+2 |

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