

<b>Name:</b>	
<b>Enrolment No:</b>	

**UNIVERSITY OF PETROLEUM AND ENERGY STUDIES**  
**Supplementary Examination, May 2022**

**Course: Food Science in Nutrition**  
**Program: BSc FND**  
**Course Code: HSCC2007**

**Semester: 4<sup>th</sup>**  
**Time : 03 hrs.**  
**Max. Marks: 100**

**Instructions:**

**SECTION A**

S. No.	MCQs or Fill in the blanks (1 marks each)	30 Marks	CO
1	The germ and endosperm is the part of ..... food product.	1	CO1
2	Name one wet method of cooking?	1	CO2
3	What is germination, give one line answer?	1	CO3
4	Which one of the following foods does not contain fiber (a) vegetable (b) meat (c) fruit, (d) rice.	1	CO1
5	What is muscle fiber in meat?	1	CO2
6	It contain 15 % protein and it is non glutinous plant food product (a) Milk , (b) Pulses , (c) vegetable (d) egg	1	CO3
7	Which one of the following groups of chemicals is not a food nutrient? (a) Proteins, (b) enzymes, (c) carbohydrates, (d) vitamins.	1	CO1
8	The germ and endosperm is the part of ..... food product.	1	CO2
9	Which one of the following foods contain cholesterol? (a) Vegetable (b) meat (c) fruit, (d) rice.	1	CO3
10	Which one of the following is not a plant source sugar (a) glucose, (b) sucrose, (c) fructose, (d) lactose	1	CO1
11	.....can undergo reactions such as hydrolysis, esterification, etherification and oxidation. (a) Sugar (b) Starch (c) butter, (d) sugar.	1	CO2
12	Mashing and filtration are the step of .....processing.	1	CO3
13	..... Category includes distilled spirits and brewing.	1	CO1
14	The .....can undergo reactions such as hydrolysis, esterification, etherification and oxidation. (a) sugar (b) Starch (c) butter, (d) sugar.	1	CO2
15	.....are special chemical compound in plants that absorb different wavelengths of visible light. (a) Fruits, (b) Pigments, (c) Egg (d) Pulses.	1	CO3

16	One of the following vegetables has a much higher iron content than the others: (a) potatoes, (b) spinach, (c) cauliflower, (d) turnips.	1	CO1
17	The .....is the second most popular hot beverage.	1	CO2
18	The .....food groups are rich in DHA.	1	CO3
19	Cod and haddock are the example of .....Fish.	1	CO1
20	One degree Brix is equal to 1 gram of sucrose in ..... of solution	1	CO2
<b>SECTION B the word limit 20 marks 4 questions 5 marks each</b>			
Q	Short Answer Type Question (5 marks each) Scan and Upload 4 questions 5 marks each	<b>20 Marks</b>	<b>CO</b>
1	Discuss the relationship of cooking method and nutrient?	5	2
2	Write down flow chart process of fermentation ?	5	3
3	Illustrate the process of baking?	5	1
4	Define starch gelatinization process?	5	3
<b>SECTION C 30 marks</b>			
Q	<b>Two case studies 15 marks each subsections</b>	<b>30 Marks</b>	<b>CO</b>
1	Case Study 1 This food product is rich in albumin and useful for foaming quality. 1. Identify the food. 1 marks 2. What are the functional properties of this food? 3 marks 3. What are factor and type of spoilage of this food 5 marks 4. What are the possible suggestion and treatment of spoilage? 4 marks 5. What are the techniques for detection of spoilage? 2 marks	15	CO4
2	Case Study 2 This food is rich in lactose and useful for sweet preparation. 1. Identify the food. 1 marks 2. What are the byproduct of this food? 3 marks 3. What are nutritional composition of this food 5 marks 4. What are the possible suggestion for high shelf life of this food? 4 marks 5. What are the enzymes present in this food? 2 marks	15	CO4
<b>SECTION- D 20 marks</b>			
Q	Long Answer type Questions Scan and Upload (10 marks each) <b>word limit</b>	<b>20 Marks</b>	<b>CO</b>
1	Discuss the structure, classification of rice with nutritional importance.	10	CO5
2	Discuss malt processing method?	10	CO5