

Name:

Enrolment No:



UPES

End Semester Examination, May 2023

Course: Food science in Nutrition

Semester : IV

Program: B.Sc. Food Nutrition and Dietetics

Duration : 3 Hours

Course Code: HSND 2001

Max. Marks: 100

Instructions: Read carefully

S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q 1	Which one of the following foods does not contain fiber (a) Vegetable (b) meat (c) fruit, (d) rice.	1.5	1
Q 2	It contain 15 % protein and it is non glutinous plant food product (a) Milk , (b) Pulses , (c) vegetable (d) egg	1.5	2
Q 3	The germ and endosperm is the part of ..... food product.	1.5	3
Q 4	Which one of the following foods contain zero cholesterol? (a) Vegetable (b) meat (c) fruit, (d) rice.	1.5	2
Q 5	Mashing and filtration are the step of .....processing?	1.5	3
Q 6	..... Category includes distilled spirits and brewing.	1.5	1
Q 7	What is the process of wine production?	1.5	2
Q 8	What is the role of scarification in any beverage?	1.5	3
Q 9	It takes ..... years before a young coffee tree bears fruit. A. 5year B. 4year C. 3year None of these	1.5	4
Q 10	Finger and Barnyard term used in _____ A. Cereals B. Millets C. Milks D. None of these	1.5	5
Q 11	.....are special chemical compound in plants that absorb different wavelengths of visible light. (a) Fruits, (b) Pigments, (c) Egg (d) Pulses.	1.5	1
Q 12	The .....is the second most popular hot beverage.	1.5	1
Q 13	The total moisture % in wheat are .....gram %	1.5	1
Q 14	Define grilling?	1.5	2
Q 15	Define carbonated beverage?	1.5	2

<b>Q 16</b>	One degree Brix is equal to 1 gram of sucrose in ..... of solution	<b>1.5</b>	<b>2</b>
<b>Q 17</b>	Type of food groups as per protein availability?	<b>1.5</b>	<b>2</b>
<b>Q 18</b>	What is baking?	<b>1.5</b>	<b>2</b>
<b>Q 19</b>	What is the difference in dough and batter?	<b>1.5</b>	<b>3</b>
<b>Q 20</b>	What is sautéing?	<b>1.5</b>	<b>3</b>
<b>Section B</b> <b>(4Qx5M=20 Marks)</b>			
<b>Q 1</b>	Write down beer making process?	<b>5</b>	<b>3</b>
<b>Q 2</b>	Write down process of coffee?	<b>5</b>	<b>4</b>
<b>Q 3</b>	Describe the structure and composition of wheat or rice?	<b>5</b>	<b>5</b>
<b>Q 4</b>	Explain about millets type and nutritional importance?	<b>5</b>	<b>4</b>
<b>Section C</b> <b>(2Qx15M=30 Marks)</b>			
<b>Q 1</b>	<b>Case Study 1</b> This food product is rich in lecithin and useful for foaming quality. 1. Identify the food with nutritional composition? 5 marks 2. What are the functional properties of this food? 5 marks 3. Write type of spoilage of this food 5 marks	<b>15</b>	<b>4</b>
<b>Q 2</b>	<b>Case Study 2</b> This food is type of carbohydrate and useful for cheese preparation. 1. Identify the food with quality characteristics? 5 marks 2. What are the byproduct of above food? 5 marks 3. What are nutritional composition of above food 5 marks	<b>15</b>	<b>5</b>
<b>Section D</b> <b>(2Qx10M=20 Marks)</b>			
<b>Q 1</b>	Describe characteristics of starch, and process of starch retrogradation?	<b>10</b>	<b>5</b>
<b>Q 2</b>	Write down flow chart process of malt preparation with commercial use?	<b>10</b>	<b>4</b>