

KANYASHREE UNIVERSITY

M.Sc. 1st SEMESTER EXAMINATION 2022

Subject- Food and Nutrition

Course- CC -4

Food Items and Its Constituents

Full Marks- 40

Time- 2.00 Hours

Group-A

[Answer **any four** questions]

(5×4=20)

1. Give a brief idea on nutrient composition of wheat.
2. Describe the effect of milling process on cereal grains.
3. Write a short note on Ready-to-eat cereals.
4. Discuss the importance of homogenization in processing of milk.
5. What is egg foam? Name the factors that influence the foaming of egg.
6. Describe the effect of freezing (slow and quick freezing) on storage of meat.
7. State the importance of fortification and enrichment in food processing.

Group-B

[Answer **any two** questions]

(10×2=20)

8. Describe in detail the processing techniques and chemical composition of curd.
 9. What are the different types of tea according to their manufacturing process?
 10. State the effect of processing techniques on sugar:
 - a. Methods of Caramelization
 - b. Crystallization
 11. Discuss briefly Enzymatic Browning and Non- Enzymatic Browning.
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