

# KANYASHREE UNIVERSITY

M.Sc. 1<sup>st</sup> Semester Examination-2024

Subject: Food & Nutrition

Course- CC 4

Food Items and Its Constituents

Full Marks-40

Time-2.00 Hours

## Group A

[Answer **any four** of the following]

(5×4=20)

1. Explain the factor that affects Crystallisation. What is Lycopene? (3+2)
2. How does fat act as a shortening agent? How does fat helps in leavening? (2.5+2.5)
3. Write short note on the nutritive value of egg. (5)
4. Explain the different methods of Pasteurisation of milk. Discuss the role of alkaline phosphatase in Pasteurisation of Milk. (3+2)
5. What happens when cut fruits and vegetables are exposed to air? How can this be prevented? (2+3)
6. State the advantages and disadvantages of Parboiling of Rice. (5)
7. Write a short note on the antinutritional factors of pulses. (5)

## Group B

[Answer **any two** of the following]

(10×2=20)

1. Write a short note on fast food and junk food. Discuss about the different types of non-fermented milk products. What are Probiotic? (4+4+2)
2. Define extruded food. Describe the steps involved in processing/manufacturing of Black Tea. What is Caffeine? (2+6+2)
3. What are the steps involved in drying of Fruits and Vegetables? State the importance of Blanching. Write the composition of double acting baking powder. (5+3+2)
4. Write short note on- (2×5)
  - a. Preservation of fish
  - b. 5- point hedonic scale in sensory evaluation of food.
  - c. Factors affecting gluten formation.
  - d. Non-enzymatic Browning.
  - e. Ripening or ageing of meat.

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