

School of Basic and Applied Sciences

BioScience
ETE - Jun 2023

Time : 3 Hours

Marks : 50

Sem II - MBACNT2004 - Advanced Food Science

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

1. Explain the different functions of Food. K1 CO3 (2)
2. Write the importance of pre processing in Vegetables. K2 CO5 (2)
3. Write the essential amino acid absent in cereals and pulses. K2 CO4 (2)
4. Define Food Bio-fortification. K1 CO1 (2)
5. Explain the Fermentation process. K2 CO2 (2)
6. Describe different moist heat methods with their benefits and limitations. K3 CO1 (5)
7. Explain the different types of milk. K4 CO3 (6)
8. Illustrate the major food groups according to ICMR. K3 CO2 (5)
9. Elaborate the term " Food additives". Write down the importance of food additives in food industry. K4 CO6 (8)
10. Briefly explain all the pre-processing methods with their benefits and limiting factors. K4 CO5 (8)
11. Explain the different parameters used for the quality assessment of egg. K3 CO4 (8)