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School of Agriculture
Bachelor of Science Honours in Agriculture
Mid Term Examination - May 2024

Duration : 90 Minutes
Max Marks : 50

Sem II - A1UA208B - Food Processing and Safety Issues

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Compare the essential and non essential fatty acids? K2 (2)
- 2) Show the flowchart for manufacturing Yoghurt? K1 (3)
- 3) Interpret and elaborate on the process of making butter from cream, outlining the key steps involved and the role of factors such as temperature and agitation? K2 (4)
- 4) Summarize and define the "food" comprehensively, considering its cultural, nutritional, and social aspects. Discuss the evolving perceptions of food in society? K2 (6)
- 5) Build the steps in the manufacturing of dahi and yogurt, considering the fermentation process. How does the choice of cultures impact the final product? ? K3 (6)
- 6) Construct to write about the composition and importance of cow milk and colostrum? K3 (9)
- 7) Dissect the role of water as a major constituent of foods, emphasizing its functions in the human body and the importance of hydration? K4 (8)
- 8) Analyze the any six dairy product definition and its importance? K4 (12)

OR

- Examine the definition food, their Nutrients and nutrient sources? K4 (12)