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Total No. of Printed Pages: [01]

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B.Sc. (FOOD SCIENCE AND TECHNOLOGY) (Semester – 1st)

INTRODUCTION TO FOOD TECHNOLOGY-1

Subject Code: BFOTS1-102

Paper ID: [19131702]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Attempt the following:

- a. What is Maillard reaction?
- b. Define Fermentation process.
- c. What is Malting?
- d. What are trans fatty acids?
- e. Write a note on Gluten.
- f. Name two browning reactions.
- g. Define hydrogenation.
- h. List four functional properties of lipids.
- i. Write a brief note on millets.
- j. Differentiate dry and wet milling.

Section – B

(5 marks each)

- Q2. Give the diagrammatic presentation of structure of wheat and corn and also discuss their compositions.
- Q3. Discuss the different branches of Food Science and Technology.
- Q4. Elaborate the different types of fatty acids.
- Q5. What are the different types of millets? Give their functions.
- Q6. Write a note on toxic constituents present in pulses. Discuss their health impacts.

Section – C

(10 marks each)

- Q7. Discuss the structure and composition of rice. Explain the basic steps, advantages and disadvantages of parboiling.
- Q8. Explain the process of germination, decortication and fermentation in pulse processing.
- Q9. Describe the classification of lipids. Discuss the different type and prevention of rancidity.