Roll No…….. **Total No. of Printed Pages: [1]**
Total No. of Questions: [09]

B.Sc. (Food Technology)/B.F.S.T (Hons.) (Semester – 1st)
INTRODUCTION TO FOOD TECHNOLOGY-I
Subject Code: BFOTS1-106
Paper ID: [21131702]

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) Define Food Science and Food Technology.
b) Define Fats? Give examples.
c) What are millets? Give its composition.
d) Define pulses. Name any five pulses.
e) Name five millets available in Indian market along with their botanical names.
f) What happens on soaking of any cereal grains?
g) Give the importance of food science in present world.
h) Classify different cereal proteins.
i) Name any five essential fatty acids.
j) Give nutritional importance of pulses.

Section – B **(5 marks each)**

Q2. Draw a well labeled diagram of wheat.
Q3. Give detailed classification of oils and fats along with examples.
Q4. Differentiate between following:
a. Hard Wheat vs Soft Wheat b. Strong wheat vs Weak Wheat
Q5. Make a flowchart showing different products obtained from wet milling and dry milling of corn.
Q6. What is the role of anti-oxidation in oils and fats?

Section – C **(10 marks each)**

Q7. Explain the process of rancidity. What are different types of rancidity and its prevention?
Q8. Write a short note on following: a. Starch gelatinization b. Browning Reaction
Q9. Explain the role of following steps in following malting:
a. Germination b. Hydration c. Kilning d. Curing