

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