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**FNDFNCN 201**

**II Semester B.Sc. (FND) Degree Examination, September 2022  
(NEP-2020) (2021 – 2022 Batch Onwards)  
PRINCIPLES OF FOOD SCIENCE AND PRESERVATION (DSCC)**

Time : 2 Hours

Max. Marks : 60

Answer the following :

**(4×15=60)**

1. a) Write a note on leaving agent. **3**
- b) Explain about osmosis and osmotic pressure of food. **5**
- c) Briefly explain on production of cereals. **7**
- OR**
2. a) Explain the toxic constituents of pulses. **4**
- b) Explain the properties of food based on pH value. **4**
- c) Explain in detail fermented food products. **7**
3. a) Write a note on composition of egg. **3**
- b) Explain the pigment of fruits and vegetables. **5**
- c) Explain the processing of milk. **7**
- OR**
4. a) Explain milk products available in market. **4**
- b) Discuss on effect of heat on milk protein. **4**
- c) Briefly explain on quality evaluation of egg. **7**
5. a) Write a note on fat as shortening agent. **3**
- b) Discuss the post mortem changes in meat. **5**
- c) Explain the structure of meat. **7**

**OR**

**P.T.O.**



- 6. a) How to select the fish ? 4
- b) Explain the different forms of sugar. 4
- c) Briefly explain on processing of oil. 7
- 7. a) What is the importance of food safety and standard ? 3
- b) Explain in detail food sterilization. 5
- c) Explain in detail, how irradiation preserves the food. 7

OR

- 8. a) Write a note on food spoilage. 4
  - b) What is need of food preservation ? 4
  - c) How food is preserved by low temperature preservation techniques ? 7
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