Code No: 5013/R20

FACULTY OF SCIENCE

B.Sc. (CBCS) II-Year (III-Semester) Regular Examinations, Dec-2022/Jan-2023
Applied Nutrition and Public Health-III
(Food Science and Technology)

Time: 3 Hours Max Marks: 80

SECTION-A

(4x5=20 Marks)

Answer any Four questions from the following

- 1. Role of cereals in cookery.
- 2. Germination of pulses.
- 3. Classification of fishes.
- 4. Rancidity.
- 5. Garlic.
- 6. Jowar.

SECTION-B

(4x15=60 Marks)

Answer all the following questions

7. (a) Write about structure and nutritive value of cereals.

(OR)

- (b) Discuss the role of gluten in dough formation and the factors affecting gluten formation.
- 8. (a) Give an account on processing of pulses.

(OR)

- (b) Explain different types of fermented milk products in detail.
- 9. (a) Write about structure and nutritive value of eggs.

(OR)

- (b) Discuss the processing of black tea in detail.
- 10. (a) Explain the changes occurring during fruit ripening and enzymatic browning.

(OR)

(b) Write about the classification and composition of vegetables in detail.