SHRI RAMSWAROOP MEMORIAL UNIVERSITY End Semester Examination (2021-22)-Odd Semester

B. Sc. (Hons)-Food Technology I Year (I Sem)

Course Name:	Fundamentals of Food Technology	Code: BSF1701
Time: 02 Hours		Max Marks: 60

University Roll No.															
(To be filled by the Student)															

Note: Please read instructions carefully:

- a) The question paper has 03 sections and it is compulsory to attempt all sections.
- b) All questions of Section A are compulsory; questions in Section B and C contain choice.

2.Describe retrogradation.BL2CL0103.Why tears came when we slice onions?BL1CL0204.Explain carcass.BL2CL0305.What is skimmed milk?BL1CL040Section B: Short Answer Type QuestionsAttempt any 03 out of 06 questions.BLCL0Mail1.Explain the phenomenon of caramalisation and maillard reaction.BL2CL0112.Illustrate the process of decortication along with its advantages.BL2CL0113.Summarize the non-enzymatic browning reactions with examples.BL5CL0214.Outline the factors affecting egg white foam.BL2CL0315.Explain the preservation techniques of fish.BL4CL0416.Classify different kinds of milk.BL4CL0417.Describe lathyrogens along with the stages of lathyrismBL2CL0121.Describe lathyrogens along with the stages of lathyrismBL2CL0122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CL0223.Analyze the methods to assess the quality of egg.BL4CL032	Section A: Very Short Answer type Questions Attempt all the questions.			CLO	Marks (10)
3.Why tears came when we slice onions?BL1CL0204.Explain carcass.BL2CL0305.What is skimmed milk?BL1CL040Section B: Short Answer Type Questions Attempt any 03 out of 06 questions.BLCL0Mar (3)1.Explain the phenomenon of caramalisation and maillard reaction.BL2CL0112.Illustrate the process of decortication along with its advantages.BL2CL0113.Summarize the non-enzymatic browning reactions with examples.BL5CL0214.Outline the factors affecting egg white foam.BL5CL0315.Explain the preservation techniques of fish.BL4CL0416.Classify different kinds of milk.BL4CL041Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BL2CL0121.Describe lathyrogens along with the stages of lathyrismBL2CL0122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CL0223.Analyze the methods to assess the quality of egg.BL4CL032	1.	Define rancidity.	BL1	CLO1	02
4.Explain carcass.BL2CL0305.What is skimmed milk?BL1CL040Section B: Short Answer Type Questions Attempt any 03 out of 06 questions.BLCL0Mail (3)1.Explain the phenomenon of caramalisation and maillard reaction.BL2CL0112.Illustrate the process of decortication along with its advantages.BL2CL0213.Summarize the non-enzymatic browning reactions with examples.BL5CL0214.Outline the factors affecting egg white foam.BL2CL0315.Explain the preservation techniques of fish.BL5CL0316.Classify different kinds of milk.BL4CL041Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BL2CL0121.Describe lathyrogens along with the stages of lathyrismBL2CL0122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CL022	2.	Describe retrogradation.	BL2	CLO1	02
5.What is skimmed milk?BL1CL040Section B: Short Answer Type Questions Attempt any 03 out of 06 questions.BLCL0Mail (3)1.Explain the phenomenon of caramalisation and maillard reaction.BL2CL0112.Illustrate the process of decortication along with its advantages.BL2CL0113.Summarize the non-enzymatic browning reactions with examples.BL2CL0314.Outline the factors affecting egg white foam.BL5CL0315.Explain the preservation techniques of fish.BL4CL0416.Classify different kinds of milk.BL4CL0417.Describe lathyrogens along with the stages of lathyrismBL2CL0121.Describe lathyrogens along with its prevention.BL3CL0222.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL4CL032	3.	Why tears came when we slice onions?	BL1	CLO2	02
Section B: Short Answer Type Questions Attempt any 03 out of 06 questions.BLCLOMar (3)1.Explain the phenomenon of caramalisation and maillard reaction.BL2CLO112.Illustrate the process of decortication along with its advantages.BL2CLO213.Summarize the non-enzymatic browning reactions with examples.BL5CLO214.Outline the factors affecting egg white foam.BL2CLO315.Explain the preservation techniques of fish.BL5CLO316.Classify different kinds of milk.BL4CLO417.Describe lathyrogens along with the stages of lathyrismBL2CLO122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL4CLO213.Analyze the methods to assess the quality of egg.BL4CLO32	4.	Explain carcass.	BL2	CLO3	02
Attempt any 03 out of 06 questions.BLCLO(3)1.Explain the phenomenon of caramalisation and maillard reaction.BL2CLO112.Illustrate the process of decortication along with its advantages.BL2CLO113.Summarize the non-enzymatic browning reactions with examples.BL5CLO214.Outline the factors affecting egg white foam.BL2CLO315.Explain the preservation techniques of fish.BL5CLO316.Classify different kinds of milk.BL4CLO41Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BL2CLO121.Describe lathyrogens along with the stages of lathyrismBL2CLO122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CLO223.Analyze the methods to assess the quality of egg.BL4CLO32	5.	What is skimmed milk?	BL1	CLO4	02
reaction.Image: Close of the second seco			BL	CLO	Marks (30)
3.Summarize the non-enzymatic browning reactions with examples.BL5CL0214.Outline the factors affecting egg white foam.BL2CL0315.Explain the preservation techniques of fish.BL5CL0316.Classify different kinds of milk.BL4CL041Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BL2CL0121.Describe lathyrogens along with the stages of lathyrismBL2CL0122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL4CL0223.Analyze the methods to assess the quality of egg.BL4CL032	1.		BL2	CLO1	10
examples.Image: Section of the preservation of the preservation techniques of fish.BL2CL0315.Explain the preservation techniques of fish.BL5CL0316.Classify different kinds of milk.BL4CL041Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BL2CL011.Describe lathyrogens along with the stages of lathyrismBL2CL0122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CL0223.Analyze the methods to assess the quality of egg.BL4CL032	2.	Illustrate the process of decortication along with its advantages.	BL2	CLO1	10
5.Explain the preservation techniques of fish.BL5CL0316.Classify different kinds of milk.BL4CL041Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BLCL0Mail (24)1.Describe lathyrogens along with the stages of lathyrismBL2CL0122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CL0223.Analyze the methods to assess the quality of egg.BL4CL032	3.	, ,	BL5	CLO2	10
6.Classify different kinds of milk.BL4CL041Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BLCL0Mar (2)1.Describe lathyrogens along with the stages of lathyrismBL2CL0122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CL0223.Analyze the methods to assess the quality of egg.BL4CL032	4.	Outline the factors affecting egg white foam.	BL2	CLO3	10
Section C: Long Answer Type Questions/Case Study Attempt any 01 out of 04 questions.BLCLOMar (2)1.Describe lathyrogens along with the stages of lathyrismBL2CLO122.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CLO223.Analyze the methods to assess the quality of egg.BL4CLO32	5.	Explain the preservation techniques of fish.	BL5	CLO3	10
Attempt any 01 out of 04 questions.BLCLO(2)1.Describe lathyrogens along with the stages of lathyrismBL2CLO12)2.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CLO22)3.Analyze the methods to assess the quality of egg.BL4CLO32)	6.	Classify different kinds of milk.	BL4	CLO4	10
2.Illustrate the process of enzymatic browning of fruits and vegetables along with its prevention.BL3CLO223.Analyze the methods to assess the quality of egg.BL4CLO32			BL	CLO	Marks (20)
vegetables along with its prevention.BL4CLO323.Analyze the methods to assess the quality of egg.BL4CLO32	1.	Describe lathyrogens along with the stages of lathyrism	BL2	CLO1	20
	2.		BL3	CLO2	20
4. Explain the different methods of pasteurization BL5 CL04 2	3.	Analyze the methods to assess the quality of egg.	BL4	CLO3	20
	4.	Explain the different methods of pasteurization.	BL5	CLO4	20