

# SHRI RAMSWAROOP MEMORIAL UNIVERSITY

End Semester Examination (2021-22)-Odd Semester

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

Course Name: Principles of Food Science

Code: BSF1702

Time: 02 Hours

Max Marks: 60

University Roll No.

(To be filled by the Student)

**Note: Please read instructions carefully:**

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

<b>Section A: Very Short Answer type Questions</b> <b>Attempt all the questions.</b>		<b>BL</b>	<b>CLO</b>	<b>Marks (10)</b>
1.	Define gels in Food.	BL1	CLO1	02
2.	Recall radiation based methods used for food preservation.	BL1	CLO3	02
3.	Describe intermediate moisture foods.	BL2	CLO2	02
4.	What is hardness of water in food?	BL1	CLO4	02
5.	Identify the importance of packaging in food.	BL3	CLO5	02
<b>Section B: Short Answer Type Questions</b> <b>Attempt any 03 out of 06 questions.</b>		<b>BL</b>	<b>CLO</b>	<b>Marks (30)</b>
1.	Classify the different types of packaging used in food.	BL4	CLO5	10
2.	Explain the role of pH and water activity in the microbial spoilage of food.	BL2	CLO2	10
3.	Outline the use of CIP system in food industries.	BL4	CLO4	10
4.	Evaluate the difference between BOD and COD.	BL5	CLO4	10
5.	Distinguish between comparison test and duo trio test in sensory evaluation of food products.	BL4	CLO1	10
6.	Discuss high pressure processing in food.	BL6	CLO3	10
<b>Section C: Long Answer Type Questions/Case Study</b> <b>Attempt any 01 out of 04 questions.</b>		<b>BL</b>	<b>CLO</b>	<b>Marks (20)</b>
1.	Compare the advantages and principles of ohmic heating with other methods used in food industry.	BL4	CLO3	20
2.	Explain the properties and importance of flexible packaging in foods.	BL5	CLO5	20
3.	Discuss the properties and procedure of emulsions formation in foods.	BL6	CLO1	20
4.	Summarize the hurdle effect in fermented foods and shelf stable products.	BL5	CLO2	20