



Centre for Nutrition and Dietetics
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062

Roll No.

18.12.25

END SEM EXAMINATION

M.Sc. Nutrition and Dietetics, December, 2025,

Paper Title: **Food Processing and Technology**; Paper Code: MDNEC-302

MSc.
Nutrition
3rd Sem.

Time allotted: 2.5Hrs.

Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.

Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section.

Section-A (2 Marks each, Attempt All)

<u>Questions</u>		<u>Mapping</u>
Q1.	What is fermentation? Discuss advantages of fermentation	PO:2,3/CO:1
Q2.	What is the difference between amylose and amylopectin	PO:2,3/CO:2
Q3.	Define homogenized milk	PO:2,3/CO:3
Q4.	Draw structure of egg	PO:2,3/CO:4
Q5.	Write a short notes on selection of fish	PO:2,3/CO:5

Section- B (Attempt any 5) (5 Marks Each)

Q6.	Explain in detail processing of wheat to form its different products	PO:2,3/CO:3
Q7.	Discuss anti-nutritional factors of pulses and explain different processing done on legumes	PO:2,3/CO:3
Q8.	What is cheese? How it is manufactured? Bring out the nutritional importance of cheese	PO:2,3/CO:3
Q9.	What changes occur during cooking of meat? What is ripening and ageing of meat?	PO:2,3/CO:2
Q10.	Explain the functions of packaging foods and give its classification.	PO:2,3/CO:3
Q11.	Explain different methods of heat transfer as a unit operation	PO:2,3/CO:4
Q 12.	What are post-harvest processing methods for fruits and vegetables	PO:2,3/CO:3

Section C (Attempt any 2) (12.5 Marks Each)

Q 13.	What are the different proteins present in egg white and egg yolk and describe the methods used to know the quality of eggs	PO:2,3 /CO:1
Q14.	What are characteristics of fresh fish, causes of spoilage and methods of processing of fish	PO:2,3 /CO:2
Q15.	Explain in detail processing of milk and enlist different types of milk products	PO:2,3 /CO:3
Q16.	Explain in detail the manufacturing process of ready-to-eat (RTE) breakfast cereals. Describe the major steps such as cooking, extrusion, tempering, puffing, flaking, shredding, drying, and baking.	PO:2,3 /CO:4