

Roll No.

2023
Sem-1

Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi – 110062
M.Sc. Nutrition and Dietetics, Semester-I
End Term Examination, 2023-2024

Paper Title: Principles of Food Science; Paper Code: MDNCC-102

Time: 03 Hrs.

MaxMarks: 60

Instructions:

- Section A: Attempt any Six
- Section B: Attempt any Six
- Section C: Attempt any Two

SECTION A

(2 marks each; 2X6=12 marks)

1.	What is the classification of lipids	CO1, PO1
2.	Define food adulteration	CO1, PO2
3.	Define protein concentrates and isolates	CO2, PO3
4.	Define any two important functions of lipids in biological systems	CO2, PO1
5.	Write the difference between colloids and crystalloids	CO3, PO2
6.	Write the difference between sols and gels	CO3, PO5
7.	Define the principles of food preservation	CO4, PO4
8.	Define food emulsifiers	CO4, PO2

SECTION (B)

(4 marks each; 4X6=24 marks)

9.	Write a detail note on Artificial sweeteners.	CO1, PO1
10.	Explain in detail objective methods for sensory evaluation	CO1, PO2
11.	Explain functional properties of carbohydrates	CO2, PO3
12.	Explain the stages and process of new product development	CO2, PO1
13.	Explain functional properties of Fats	CO3, PO2
14.	Define water activity with moisture sorption isotherm and factors affecting water activity	CO3, PO5
15.	Write a note on ISO 22000	CO4, PO4
16.	What are solutions? Explain properties of solution with its application?	CO4, PO2

SECTION (C)

(12 marks each; 12X2=24 marks)

17.	What are the methods for sensory evaluation of Foods?	CO1, PO2
18.	Explain different functional properties of proteins	CO2, PO1
19.	What are the different types of additives used in food system.	CO3, PO3
20.	Explain in detail different techniques used in food processing industry?	CO4, PO1