

H-6222

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M.Sc. (II Semester) Examination, 2022

HOME SCIENCE

(Food & Nutrition)

Paper – II

(Food Chemistry)

Time Allowed: Three Hours

Maximum Marks: 70

Section-A

Note:- Attempt any ten questions. Each question carries one mark.

Q.I. Objective Type Questions

1x10

1. The technique first described to determine the incipient spoilage in meat was
 - a) Homogenate extract volume
 - b) Agar Plate Count
 - c) Extract Release Volume
 - d) None of the above
2. Moulds causing spoilage of eggs include species of
 - a) *Cladosporium*
 - b) *Mucor*

- c) *Thamnidium*
 - d) All of these
3. The chief spoilage organisms on smoked fish are
 - a) Moulds
 - b) Bacteria
 - c) Both (a) and (b)
 - d) Fungi
4. A musty or muddy odour of the fish is attributed to
 - a) Growth of *Streptomyces* species in the mud at the bottom of the body of water
 - b) Mud at the bottom of the body of water
 - c) Growth of *Pseudomonas* species in the mud at the bottom of the body of water
 - d) None of the above
5. Marinated (sour pickled) fish should not have spoilage problems unless:
 - a) the acid content is very high
 - b) the acid content is low enough
 - c) the acid content is moderate
 - d) None of the above
6. The predominant kind of bacteria causing spoilage in fish at chilling temperature is
 - a) Species of *Pseudomonas*
 - b) *Micrococcus*

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- c) *Bacillus* d) None of these
7. Green Cardamom is preserved by dipping the harvested capsules in baking soda for 10 minutes (with minimum moisture content), spreading them and keeping them in gunny bags lined with polythene.
- a) True b) False
8. The aromatic volatile components of spices are called ____.
9. Yeast are most likely to grow in frozen fruits during
- a) Slow thawing b) Refrigeration
- c) Ambient temperature d) None of these
10. Black mould rot is caused by:
- a) *A. flavus* b) *A. niger*
- c) *Trichoderma* d) *Trichothecium roseum*
11. Concentrate of fruits and vegetable juices
- a) Favours the growth of *A. niger* and *A. flavus* species
- b) Favour the growth of yeast and of acid and sugar tolerant *Leuconostoc* and *Lactobacillus* species
- c) Favours the growth of Saprophytic bacteria
- d) None of the above
12. Which of the following is a disadvantage of food processing?
- a) Canning of food leads to loss of Vitamin C

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- b) Processed food adds empty calories to food constituting junk
- c) Some chemicals make the human and animal cells grow rapidly which is unhealthy
- d) All of the mentioned

Section-B

Note:- Attempt any five questions. Each question carries two marks.

Q. II. Very Short Answer Type (25-30 Words) 2x5

1. What is tenderizing treatment?
2. What is low cholesterol egg substitute?
3. What are carbonated beverage?
4. What is cocoa?
5. What is meant by post-harvest changes in fruits?
6. What is jam?
7. What is hydrolysates?

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Section-C

Note:- Attempt any five questions. Each question carries four marks.

Q.III. Short Answer Type (250 Words) 4x5

1. Explain the changes occurring during the storage of egg.
2. Describe heat induced changes in meat.
3. Explain processing and preservation of fruits.
4. Describe pulse based fermented food.
5. Describe the advantages and disadvantages of processed food.
6. Write composition oil extraction and by-products.
7. Discuss dehydrated product with examples.

Section-D

Note:- Attempt any three questions. Each question carries ten marks.

Q.IV. Essay type (more than 500 Words) 3x10

1. What are leaved bakery products? Describe biological and chemical leavening agents.
2. What are pulses and legumes? With their composition, processing and toxic constituents.
3. Explain fruit anatomy. Also describe composition, enzymes in and flavoring constituents of fruit.
4. Write short note on: (any two)
(a) Plant phenolic and pigments
(b) Malted drinks and vinegar
(c) Hydrolysates and textured vegetable protein
(d) Salt and substitutes