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School of Agriculture
Bachelor of Science Honours in Agriculture
Mid Term Examination - May 2024

Duration : 90 Minutes
Max Marks : 50

Sem VI - A1UA601T - Principles of Food Science and Nutrition

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Explain the term lipids? Outline their importance to our body? K2 (2)
- 2) Interpret the terms "Food" and "Nutrition". K1 (3)
- 3) Interpret 1,4 alfa glycosidic bond. K2 (4)
- 4) Explain the term denaturation and list the factors that affect denaturation. K2 (6)
- 5) Identify common symptoms of food poisoning. K3 (6)
- 6) Relate water activity with self-life of foods. K3 (9)
- 7) Classify 7 Cs (golden rules) of food hygiene to prevent contamination, multiplication and survival of microbes in food and to keep food safe. K4 (8)
- 8) Analyze the role of proteins in food and nutrition. K4 (12)

OR

Analyze the reasons to avoid excessive use of hydrogenated vegetable oils in foods. K4 (12)