

**School of Agriculture****Bachelor of Science Honours in Agriculture  
Semester End Examination - Jun 2024****Duration : 180 Minutes  
Max Marks : 100****Sem VI - A1UA601T - AGRI3020 - 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*

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| 1)  | What is nutrient Density? Give suitable examples.  | K1(2)  |
| 2)  | Explain cross-contamination.   | K2(4)  |
| 3)  | Outline protein denaturation   | K2(6)  |
| 4)  | Enlist the harmful effects of microbes with respect to food spoilage and food borne illnesses.   | K3(9)  |
| 5)  | Apply the concept of evaporation in food science. In summary, evaporation is a versatile process used for concentration, preservation, and cost optimization in food science and its industries. | K3(9)  |
| 6)  | Appraise the value of humectants in food preservation.   | K5(10) |
| 7)  | Analyze four main colloidal systems prominent in food, stating the phases with relevant examples.  | K4(12) |
| 8)  | Assess the importance of probiotics for human health.  | K5(15) |
| 9)  | Justify the importance of food science knowledge to improve quality of life.   | K5(15) |
| 10) | Design a protocol to control food borne illness.   | K6(18) |