

School of Agriculture**Bachelor of Science Honours in Agriculture
Semester End Examination - Jun 2024****Duration : 180 Minutes
Max Marks : 100****Sem II - A1UA208B - Food Processing and Safety Issues***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) | Name one water-soluble vitamin and its role in the body? | K1(2) |
| 2) | Explain the composition of colostrum with regular milk, emphasizing their unique nutritional profiles? | K2(4) |
| 3) | Outline the quality components in TQM and their contribution to overall food safety and product quality? | K2(6) |
| 4) | Construct an composition and importance of Cream, Butter, Ghee? | K3(9) |
| 5) | Construct composition and importance of Dahi, Yoghurt, Shrikhand ? | K3(9) |
| 6) | Interpret manufacturing procedure of SMP, Paneer, Cheese, Chhena? | K5(10) |
| 7) | Analyse the Minerals with reference to milk, Detailed composition of milk and colostrum? | K4(12) |
| 8) | Conclude food definition, composition and its constituents? | K5(15) |
| 9) | Justify the methods used for cooling and chilling of milk during processing, emphasizing their role in maintaining product quality? | K5(15) |
| 10) | Estimate the key steps involved in the industrial production of Cream, Butter, Ghee, Yogurt, Dahi, Shrikhand and Ice-cream & highlight the primary raw material used? | K6(18) |