

School of Biomedical Science**Bachelor of Science in Clinical Nutrition and Dietetics
Semester End Examination - Aug 2024****Duration : 180 Minutes
Max Marks : 100****Sem I - Q1UC106T - Basic of Food Technology**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) | Tell what is food processing? | K1(2) |
| 2) | Explain the appearance factor of food quality. | K2(4) |
| 3) | Summarize removal of moisture during preservation. | K2(6) |
| 4) | Construct a list of methods of freezing. | K3(9) |
| 5) | Develop short notes on the effect of thermal processing on enzyme activity, microbial activity and on food quality. | K3(9) |
| 6) | Interpret and explain the role of various vitamins in the body. | K5(10) |
| 7) | Analyze the horticulture crop processing. | K4(12) |
| 8) | Assess the viruses and their role in food contamination. | K5(15) |
| 9) | Conclude and write about the livestock and aquaculture produce processing. | K5(15) |
| 10) | Elaborate on the various methods of food preservation. | K6(18) |