

End Semester/Reappear (Semester VI) Examination May 2025

Programme: B. Sc. (Hons.) Agriculture

Course: Principles of Food Science and Nutrition

Course Code: 13A.360

Enrolment no. _____

Full Marks: 50

Time: 2 Hrs.

Q.No.	Questions	CO	Bloom Taxonomy Category	Marks
Section I				
1	Short Answer type questions.			4 x 5 = 20
a	Apply your understanding about the types of lipids with examples.	CO1	Apply	
	or			
b	Identify three natural food pigments and state one functional role for each.	CO1	Understand	
	or			
	Apply your understanding in illustrating the steps involved in production of yogurt through a flowchart.	CO2	Apply	
c	Apply your understanding in preparing a flowchart depicting the steps involved in the production of Kefir.	CO2	Apply	
	or			
	Define canning and illustrate the process with the help with a flowchart.	CO3	Apply	
d	or			
	Discuss the various factors affecting rate of drying in a fresh produce.	CO3	Understand	
	Illustrate types of undernutrition with help of a flowchart.	CO4	Apply	
	or			
	Outline the basic steps in therapeutic menu planning for a hospital setting.	CO4	Apply	
Section II				
Long Answer type questions.				
2	Appraise the steps involved in production of cheese with a flowchart.	CO2	Analyze	2 x 15 = 30
	or			
	Classify the factors influencing growth of microorganisms in food.	CO2	Analyze	
3	Analyze how the use of high-temperature treatments (blanching, sterilization) and low-temperature treatments (refrigeration, freezing) differently affect the physicochemical properties and quality of fruits and vegetables.	CO3	Analyze	
	or			
	Describe food irradiation and its mode of action. Outline the steps involved in pasteurization and explain its effect on common foodborne pathogens.	CO3	Analyze	

Course Outcome:

At the end of the course the students will be able to:

CO1: Acquire skill on various methods of assessing nutritional status and food quality

CO2: Comprehend the knowledge gained about characteristics of the microorganism in food and apply the techniques to control microbes and relevance of microbial spoilage of various foods and its intoxications

CO3: Design and develop various equipments for preserving (use of heat, low temperature, radiation, drying etc.) related to food processing.

CO4: Apply knowledge of nutritional disorders, energy metabolism and novel technologies related to food science.