

00911 POST GRADUATE DIPLOMA IN FOOD SAFETY AND QUALITY MANAGEMENT (PGDFSQM)

Term-End Examination

December, 2015

MVP-001 : FOOD FUNDAMENTALS AND CHEMISTRY

Time : 3 hours

Maximum Marks : 100

Note : Attempt *any five* questions. All questions carry *equal* marks.

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| 1. | (a) | Discuss the application of both starchy and non-starchy polysaccharides in food. | 14 |
| | (b) | What is an antioxidant ? Give examples of natural and synthetic. | 6 |
| 2. | (a) | During measurement of quality of fat RM and PV values are quite important. Why ? | 12 |
| | (b) | List the components of a modern liquid chromatograph. | 8 |
| 3. | | Describe the role of structure of water in determining its unique properties. | 20 |
| 4. | (a) | How is immobilization of enzymes beneficial ? How is it achieved ? | 12 |
| | (b) | What is retrogradation ? | 8 |

5. (a) What are the various health benefits associated with honey ? 10
- (b) Organic foods are quite a cause of concern as well as beneficial. Reflect on this. 10
6. (a) Describe various methods of freezing for food. 16
- (b) What is modified atmospheric packaging ? 4
7. (a) Characterize the differences among pasteurization, UHT and sterilization ? 12
- (b) Eco-friendly edible packaging serves many functions. Elaborate. 8
8. Write short notes on any four : 20
- (a) Changing scenario of food consumption.
- (b) Food legumes importance in diet
- (c) Methods of slaughter
- (d) Types of cheese
- (e) Curing of fish
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