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MVP-001

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

Term-End Examination

June, 2020

**MVP-001 : FOOD FUNDAMENTALS AND
CHEMISTRY**

Time : 3 Hours

Maximum Marks : 100

Note : (i) Answer any five questions.

(ii) All questions carry equal marks.

1. Explain the following :

(a) Major functions of Food. 8

(b) Components of food and functions of any
two components. 12

P. T. O.

2. (a) Which are the food commodities of animal origin recognized by FAO ? 5
- (b) What are the criteria used to measure the quality of egg ? 5
- (c) Give the flow diagram for pasteurization of milk. 8
3. (a) 'Water is called wonder liquid.' Explain with appropriate examples and correlate with its unique structure. 10
- (b) What are Polysaccharides ? List out their applications in food. 4 + 6
4. (a) Give the physiological functions of *five* B-complex vitamins. 10
- (b) List out *five* toxic metals. Give their source and symptoms. 10
5. (a) Explain the following : 5 each
- (i) Importance of sample collection.

- (ii) Factors affecting choice of sampling plan.
 - (iii) Probability Sampling.
- (b) How much quantity of sample (composite/bulk) is required to be sampled from lots ?

5

- (i) Potatoes
 - (ii) Maize
 - (iii) Oil seeds
 - (iv) Apple
 - (v) Tomatoes
6. Explain the following : 5 each
- (a) Kjeldahl's method
 - (b) Lane and Eynon volumetric method
 - (c) Acid value and free fatty acids
 - (d) Ash estimation

7. (a) Explain the *four* basic methods of processing foods. 10
- (b) Give the important roles/objectives played by packaging and package labelling. 10
8. Explain the following : 5 each
- (a) Edible Packaging
- (b) Minimal processing of foods
- (c) Cryogenic freezing
- (d) Intelligent packaging techniques