

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

Term-End Examination

June, 2016

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

Time : 3 hours

Maximum Marks : 100

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

1. (a) What are the various functional properties of proteins ? 14
- (b) On which chemical parameters does drinking water needs to be characterized ? 6
2. What is spectroscopy ? Describe the various measurement modes involved ? 20
3. (a) Why is sampling plan very important for food analysis ? 10
- (b) What does iodine number of fat indicate ? 10
State the principle and procedure involved.

4. (a) Elaborate on guidelines related to sea food processing. 10
(b) What do you understand by eggs desugarization. How is it achieved? 10
5. (a) Differentiate between active and intelligent packaging. 10
(b) What are the primary treatment steps during effluent treatment? 10
6. (a) What is the composition of glass for food packaging? List advantages of usage of glass for packaging. 12
(b) What is bar code? State its benefits. 8
7. (a) How is thermal Death time determined? What are the indicator micro-organisms for pasteurization and UHT of milk? 16
(b) What is the principle of liquid chromatography? 4
8. Write short notes on any four : 5x4=20
(a) Fermented milk beverages
(b) Dietary fibre
(c) Disadvantages of milled wheat
(d) Restructured meat products
(e) Comfort foods
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