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**M.Sc. (DFSM)-8**  
**2<sup>nd</sup> Year Examination, Calendar Batch 2016**

**Principle of Food Science**

*Time : 3 Hours ]*

*[ Max. Marks : 100*

**Note.** Attempt any **Five** questions. All questions carry equal marks.

- Q.1. What are exudates guns? List a few common exudates guns used in food application.
- Q.2. Explain barrier concept in the context of preservation.
- Q.3. Define lipids and Write the main source of lipids. What is the role of food lipids in human diet?
- Q.4. Mention the changes that occur in fruits and vegetables during the following processes.  
(A) Dehydration  
(B) Freezing
- Q.5. Define the deep fat frying as a process of food preparation.
- Q.6. What are sweeteners? Write Points would you keep in mind while selecting a sweeteners.
- Q.7. Explain why the green vegetables become alive green on cooking.
- Q.8. What are the main differences between vegetable oil and animal fats?