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Paper Code : DPN-203

Roll No.

**M.Sc. (DFSM)-8
2nd Year Examination, Academic Batch 2018
Principles of Food Science**

Time : 3 Hours]

[Max. Marks : 100

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

Q.1. What is food? Classify them and discuss the functions of food.

Q.2. What do you understand by Single Cell Protein? Discuss the advantages of Microorganism as a source of protein.

Q.3. Describe the classification of Minerals? Also explain the nutritional role of minerals in food.

Q.4. Discuss the functional properties and factors affecting the physical properties of fats and oils.

Q.5 Define deep fat frying as a process of food preparation?

Q.6 Explain barrier concept in the context of preservation?

Q.7 (A) Mention the different methods of wheat milling?

(B) List the important rice products?

Q.8 Write the purposes of conditioning of wheat prior to milling?