

5406/1

FACULTY OF SCIENCE

B.Sc. (III Semester) Examination

FOOD SCIENCE AND QUALITY CONTROL

Paper III

(Post-harvest Technology of Field Crops)

Time : 3 Hours]

[Max. Marks : 80

Section A – (Marks: $8 \times 4 = 32$)

1. Attempt any **eight** questions in short-form:
 - (a) Composition, classification of vegetables.
 - (b) Canning and balancing of fruits and vegetables.
 - (c) Tomato Ketchup and Chutneys.
 - (d) Structure, chemical composition and types of rice.
 - (e) Processed wheat products.
 - (f) Processed millet products and health benefits.
 - (g) Milling of pulses by CFTRI method.
 - (h) Lathrogens and Trypsin inhibitors
 - (i) Methods to eliminate toxic constituents in pulses.
 - (j) Hydrogenation of oils.
 - (k) Composition and nutritive value of nuts.
 - (l) Adulteration of different oils.

Section B – (Marks: $4 \times 12 = 48$)

Answer all the questions.

2. (a) Explain the composition, classification, nutritive value of vegetables.
Or
(b) Describe the preparation and preservation of seasonal pickles.
3. (a) Explain the structure, chemical composition of millets of Ragi, Jowar and Bajra.
Or
(b) Describe the milling of wheat into different types of flours and processed wheat products.
4. (a) Write an essay on composition, nutritive value and processing of Pulses and Legumes.
Or
(b) Explain Favism, Haemagglutinins, cyanogenic glycoside of toxic constituents of pulses.
5. (a) Explain the processing of Groundnut and Sunflower seeds into edible oils.
Or
(b) Describe the antioxidants used to extend shelf life of oils.