

PARUL UNIVERSITY
PARUL INSTITUTE OF APPLIED SCIENCES
MID SEMESTER INTERNAL EXAMINATION, SEPTEMBER 2019
M. Sc. -Semester II

Subject: Nutrition & Dietetics

Paper Code: 11209161 Title of the paper: Advance Food Science and Preservation

Date: 2/3/20

Time: 02:00pm

Maximum Marks: 40

Instructions:

- 1. All questions are compulsory and options are given in first and second question only.**
- 2. Numbers to the right of question indicate the marks of respective question.**

Q. 1	Attempt any one question of the following. (i) Explain steps require for milling wheat. (ii) Give nutritive value of rice.	(08)
Q. 2	Attempt any three questions of the following. (i) Explain the process of parboiling. (ii) Explain the process of Malting (iii) Write short note on gelatinization. (iv) Explain the processing of maize. (v) Explain induce fit theory.	(12)
Q. 3	Do as directed. Attempt all five questions. (i) What is reversible inhibition? (ii) Define scutellum. (iii) Write a note on nutritive value of jowar. (iv) Define water activity. (v) Define rheology. Give two basic concepts on which it relies.	(05)
Q. 4	Write correct option in your answer sheet for following 15 multiple choice questions.	(15)

MCQ 1	The outer layer of the cereal consist of thin-walled long rectangular cells called			
	(A)	Aleurone	(B)	Husk
	(C)	Pericarp	(D)	seed coat
MCQ 2	A material hat deforms by the finite amount when a force is applied, but returns instantaneously to its original form when the force is removed.			
	(A)	Elastic solid	(B)	Fluids
	(C)	Semisolids	(D)	None of the above
MCQ 3	Water which is naturally present flour, and the high temperature bring about chemical degradation of flour splitting the starch molecules is called			
	(A)	Retro gradation	(B)	Gelatinization
	(C)	Dextrinization	(D)	None of the above
MCQ 4	A considerable part of prosperous in cereals are present in the form of -----			
	(A)	Phytin	(B)	Phosphates of sulphates
	(C)	Phosphates of potassium	(D)	None of the above
MCQ 5	Which of the following is not one of the six main groups of enzymes			

	(A)	Transferases	(B)	Aminotransferases
	(C)	Ligases	(D)	Lyases
MCQ 6	----- are poorly defined substances			
	(A)	Cellulose	(B)	Hemicellulose
	(C)	Gums	(D)	Dextrin
MCQ 7	The haziness noticed in fruits juices and wines is due to			
	(A)	Fermentation	(B)	Enzymes
	(C)	Pectic substances	(D)	None of the above
MCQ 8	Water activity influences -----			
	(A)	Microbial spoilage	(B)	Chemical reactivity
	(C)	Enzymatic reactivity	(D)	All of above
MCQ 9	Which of the following is incorrect statement?			
	(A)	Enzyme activity is very low in low temperature	(B)	At high temperature the thermal deactivation of proteins occurs
	(C)	The reaction rate doubles itself for every 10 ⁰ rise.	(D)	All of the above
MCQ 10	Oils from cereals is rich source of			
	(A)	Vitamin B	(B)	Vitamin E
	(B)	Vitamin K	(D)	None of the above
MCQ 11	----- makes important contribution in dough development.			
	(A)	Gliadin	(B)	Glutenin
	(C)	Gluten	(D)	Both A and B
MCQ 12	Enzyme inhibitors used in food industry are limited because it			
	(A)	Deteriorates food	(B)	Odd flavor
	(C)	Toxicity	(D)	Both B and C
MCQ 13	Golden rice is rich in			
	(A)	Lysine	(B)	Methionine
	(C)	Glycine	(D)	Arginine
MCQ 14	Cereals contains -----% proteins			
	(A)	6-12%	(B)	20-25%
	(C)	10-15%	(D)	1-5%
MCQ 15	A competitive inhibitor competes with -----for active site			
	(A)	Enzyme	(B)	Inhibitor
	(C)	Substrate	(D)	All of the above

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