

**DIPLOMA PROGRAMME IN VALUE
ADDED PRODUCTS FROM FRUITS
AND VEGETABLES**

Term-End Examination

June, 2007

BPVI-001 : FOOD FUNDAMENTALS

Time : 2 hours

Maximum Marks : 50

Note : *Attempt any **five** questions. Question no. 1 is **compulsory**. All questions carry equal marks.*

1. Define the following terms :

1×10

- (i) Food Science
- (ii) Nutrition
- (iii) Parboiling
- (iv) Angle of Respose
- (v) Climacteric fruits
- (vi) Milk
- (vii) PFA
- (viii) Pasteurization
- (ix) AGMARK
- (x) IQF

2. (a) Define nutrients. Give their importance in our body. 5
- (b) What are the major properties of food ? Explain. 5
3. (a) What do you understand by food spoilage ? Give the various factors responsible for food spoilage. 5
- (b) How would you classify the food industry according to functions and major product line ? 5
4. Write the importance of the following unit operations in processing of foodgrains : $2+2+2+2+2=10$
- (a) Cleaning
- (b) Conditioning
- (c) Milling
- (d) Drying
- (e) Storage
5. (a) Name any two fruits grown in our country whose production is ranked first in the world. 2
- (b) Give two reasons for post harvest losses of fruits and vegetables. 2
- (c) Enumerate the methods for assessing the maturity of fruits and vegetables. 2
- (d) List the steps for safe harvesting of horticulture produce. 2
- (e) List some value added products from any two fruits. 2

6. (a) Why are fruits and vegetables called protective foods ? 2
- (b) Enumerate the various techniques involved in assessment of nutritional status. 2
- (c) What do you understand by nutritional labelling ? 2
- (d) What do you understand by organic foods ? 2
- (e) Give various factors causing food spoilage. 2
7. (a) Enlist the main components of quality of food products. 2
- (b) Enumerate the different quality standards. 2
- (c) What do you understand by food safety issues ? 2
- (d) Give the 'Acts' and 'Orders' to enforce the quality of food in India. 2
- (e) What do you understand by food-borne diseases ? 2
8. Write short notes on any **five** of the following :
 $2+2+2+2+2=10$
- (a) Quality evaluation
- (b) HACCP management system in food safety
- (c) Anti-microbial agents used in foods
- (d) Protein deficiency
- (e) Colour pigments in fruits and vegetables
- (f) Packaging for safety and quality
- (g) Composition of milk
- (h) Unit operations in post-harvest handling of fruits and vegetables

