

THE UNIVERSITY OF BURDWAN
B.Sc. (Hons.) Semester 6 Theory Examination (CBCS): 2021
Subject: Nutrition
Course Code: DSE 4
Course Title: Food Spoilage and Food Preservation

F.M. – 40

Time: 2 hrs

Candidates are required to give the answers in their own words as far as practicable.
Answer all *questions* as instructed

Examinees are instructed to submit the scanned copies / photographs of their answer
scripts within 30 minutes after the completion of examination

1. Answer **any eight** questions from the following: **8×5=40**
- a) What do you mean by perishable, semi-perishable and self-stable food? Give example of each.
 - b) Explain the role of pH in food preservation. Classify food on the basis of its pH and give example of each class?
 - c) 'Pasteurization is not a sterilization process' - Justify
 - d) How does an autoclave function? Explain.
 - e) Differentiate between cold sterilization and wet sterilization with proper example.
 - f) What are the different types of ionization radiation used in food irradiation?
 - g) Mention the characteristics of meat spoilage with names of causal microorganisms.
 - h) What are the main causes of quality deterioration and spoilage of foods? What type of foods is preserved by heat?
 - i) Briefly describe the role of low temperature in preservation of food.
 - j) What are the principles of food preservation? Write the disadvantages of food preservation.

THE UNIVERSITY OF BURDWAN
B.Sc. (Hons.) Semester 6 Theory Examination (CBCS): 2021
Subject: Nutrition
Course Code: DSE 4 (OR)
Course Title: Entrepreneurship and Small Catering Units
F.M. – 40 **Time: 2 hrs**

Candidates are required to give the answers in their own words as far as practicable.
Answer all *questions* as instructed

Examinees are instructed to submit the scanned copies / photographs of their answer
scripts within 30 minutes after the completion of examination

1. Answer **any eight** questions from the following: **5×8=40**

- a) Append a short note on 'Recipe adjustments and portion control'.
- b) Discuss in brief about different food service style in a food service centre.
- c) 'Quality control is an important part of successful food production' – justify.
- d) List the different effective variables of menu planning in a restaurant.
- e) 'An ergonomic work place enhances productivity' -Explain.
- f) Draw a flow chart on budgeting process for a small business?
- g) Suggest a suitable layout for a college canteen kitchen and mention its characteristics.
- h) As a manager what will you do to enhance productivity of your employees? Discuss.
- i) State the importance of work schedule chart in an organization?
- j) What do you mean by business and work ethics?
