

The University of Burdwan

B.Sc. 6 Semester (Honours)

Examination (CBCS): 2020

Subject: Nutrition

Course Code: DSE - 4

Course Title: Food Spoilage and Food Preservation

The figures in the right hand margin indicate full marks

Candidates are required to give their 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 answerscripts within 30 minutes after the completion of examination

F.M. – 40

Time: 2 hrs

1. Answer *any eight* questions from the following:

8×5=40

- (a) Write a short note on pasteurization.
- (b) Compare between thermal sterilization and cold sterilization.
- (c) Illustrate your concept on 'Perishable', 'Semi perishable' and 'Shelf stable food'.
- (d) Write down the advantages and disadvantages of sun-drying.
- (e) 'Blanching is important in food processing'-Why?
- (f) What are the causes of food spoilage?
- (g) Discuss about food preservation by irradiation method.
- (h) What is drying method of food preservation and briefly discuss about the factors that affect on drying rate.
- (i) Write a comprehensive note on thermal heating treatment as food preservation method.

The University of Burdwan

B.Sc. 6 Semester (Honours)

Examination (CBCS): 2020

Subject: Nutrition

Course Code: DSE - 4(OR)

Course Title: Entrepreneurship and Small Catering Units

The figures in the right hand margin indicate full marks

Candidates are required to give their 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 answerscripts within 30 minutes
after the completion of examination

F.M. – 40

Time: 2 hrs

1. Answer *any eight* questions from the following:

5×8=40

- (a) Write down the different steps of budget planning for a food service centre.
- (b) Append a note on different types of 'menu'.
- (c) Illustrate your concept on 'Entrepreneurs', 'Intrapreneurs' and 'Interpreneurs'.
- (d) Briefly describe the factors affecting menu planning.
- (e) What are the functions of management of a food service organization?
- (f) How do you maintain proper hygiene and sanitation in a food service unit?
- (g) 'Quality control is an important part of successful food production' – justify.
- (h) Write down the importance of financial management.
- (i) What are the basic parameters shall be taking into consideration prior to planning of a small food service unit?
- (j) Write short note on 'Standardization of recipes'.
