

No. of Printed Pages : 2

BPVC-102

**B. SC. (FOOD SAFETY AND
QUALITY MANAGEMENT)
(BSCFSQM)**

Term-End Examination

December, 2025

**BPVC-102 : FOOD CHEMISTRY AND
NUTRITION**

Time : 3 Hours

Maximum Marks : 100

Note : Attempt any *five* questions. All questions carry equal marks.

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1. Explain the functions of Food Chemistry. 20
 2. Describe the physico-chemical properties of carbohydrates. 20
 3. Define Protein. Describe the occurrence and classification of proteins. 20
 4. Write short notes on any *four* of the following : 4×5=20
 - (a) Physical parameters of water quality

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- (b) Effects of processing on carbohydrates
 - (c) Food applications of water-soluble vitamins
 - (d) Fortification of minerals
 - (e) Characteristics of enzymes
 - (f) Factors influencing basal energy metabolism
5. Describe in detail the structure of lipids. 20
 6. List the different pathways of carbohydrate metabolism. Explain any *three* in detail. 20
 7. Explain Preservatives and Nutritional Additives. 20
 8. Write short notes on any *four* of the following : 4×5=20
 - (a) Nutritive value of pulses and legumes
 - (b) Antioxidants
 - (c) Non-nutritive sweeteners
 - (d) Nutritive value of eggs
 - (e) Urea (Krebs-Henseleit's) cycle
 - (f) Applications of enzymes in brewing industry.

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