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MVP-001

**M. SC. IN FOOD SAFETY AND QUALITY
MANAGEMENT/POST GRADUATE
DIPLOMA IN FOOD SAFETY AND
QUALITY MANAGEMENT
(MSCFSQM/PGDFSQM)**

Term-End Examination

December, 2025

**MVP-001 : FOOD FUNDAMENTALS
AND CHEMISTRY**

Time : 3 Hours

Maximum Marks : 100

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

B-1460/MVP-001

P. T. O.

1. (a) Write the full form of the following abbreviations : 1×10=10

- (i) GRAS
- (ii) RM-PU
- (iii) UHT
- (iv) HACCP
- (v) FFS
- (vi) NMR
- (vii) GMP
- (viii) WTO
- (ix) NAFED
- (x) RTE

- (b) Explain Class I and Class II preservatives with examples. 6

- (c) Explain the term 'food additive' and give various types of food additives. 4

2. (a) Describe the uses of enzymes in food industry. 10
- (b) Explain different methods of freezing used for preservation of food. 10
3. (a) Write about the objectives of food packaging and labelling. 8
- (b) Write about any *three* health foods and their benefits for functional use. 4+4+4
4. (a) Write about the components and various detectors for HPLC. Give the applications of HPLC in a food laboratory. 14
- (b) Write about primary treatment of waste water in ETP for removing particles. 6
5. (a) Explain the effect of food processing on carbohydrate. 10

- (b) Write about physiological role, sources and deficiency symptoms of iron and iodine in diet. 10
6. (a) Write about the deteriorative reactions and prevention techniques for oxidation of fats. 12
- (b) Explain the sensitivity tests used for panelists in sensory evaluation. 8
7. (a) Write about intelligent packaging technique with examples from food industry. 5
- (b) Explain the common universally accepted requirement for labelling. 5
- (c) Describe the different processed meat products. 10

8. Write short notes on any *four* of the following : 5×4=20

- (a) Biodegradable plastics
- (b) Lairage
- (c) Meat analogues
- (d) Modified atmosphere packaging
- (e) Minimal processing

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