

No. of Printed Pages : 2

BPVC-102

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

Term-End Examination

June, 2025

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

Time : 3 Hours

Maximum Marks : 100

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

1. Describe the roles and responsibilities of food chemists. 20
2. Define Carbohydrates. Describe the structure and classification of carbohydrates. 20
3. Describe in detail the structure of proteins. 20
4. Write short notes on any *four* of the following : 4×5=20
 - (a) Water activity
 - (b) Chemical Parameters of water quality

C-2684/BPVC-102

P. T. O.

- (c) Food applications of Fat-soluble vitamins
 - (d) Negative effects of food processing on minerals
 - (e) Structure of enzymes
 - (f) Importance of good nutrition on human health and well-being
5. Define Lipids. Give its sources. Describe the applications of lipids in food and nutrition. 20
6. Explain different pathways of protein metabolism. 20
7. Explain flavoring agents and colouring agents. 20
8. Write short notes on any *four* of the following : 4×5=20
- (a) Nutritive value of milk
 - (b) Allergy to food additives
 - (c) Anti-caking agents
 - (d) Nutritive sweeteners
 - (e) Nutritive value of cereals and millets
 - (f) Ketone bodies

× × × × ×