

No. of Printed Pages : 3

**BPVC-101**

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

**Term-End Examination**

**December, 2025**

**BPVC-101 : FOOD SCIENCE AND FOOD  
SAFETY**

*Time : 3 Hours*

*Maximum Marks : 100*

---

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

---

---

1. Define nutrients. Classify nutrients and also describe the functions of different nutrients. 20
2. Describe any *two* common minerals deficiency diseases and any *two* metabolic disorders of humans. 20
3. Explain about comfort foods and organic foods. 20

4. Write short notes on any *four* of the following : 4×5=20
- (a) Food chain *vs.* Food web
  - (b) Absorption of fats
  - (c) Classification of food groups based on sources
  - (d) Process contaminants in food
  - (e) Kwashiorkor
  - (f) Detrimental effects of protein-energy malnutrition on human health
5. Describe the post-harvest changes in food produce during harvesting, handling, storage, transportation and processing. Suggest measures to control the post-harvest losses. 20
6. Describe the chemical hazards associated with food. 20
7. Classify food based on perishability. Explain the factors affecting the spoilage of food. 20

[ 3 ]

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

- (a) Keeping Quality of Food
- (b) WHO's *ten* Golden Rules for safe food preparation
- (c) Changes in protein during handling, storage and processing of food produce
- (d) Food Safety and Standards Authority of India (FSSAI)
- (e) International Organization for Standardization (ISO)
- (f) Allergenic hazards

× × × × ×