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**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*

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**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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