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BPVC-101

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

Term-End Examination

June, 2025

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

Time : 3 Hours

Maximum Marks : 100

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

1. Define Food. Explain the functions of food.
20
2. What are Anti-nutritional factors in food ?
Describe the common anti-nutritional
factors and phytotoxins present in plant-
based foods. 20

3. List the common spices used in India. Explain any *three* in detail. Differentiate between medicinal and aromatic plants with suitable examples. 20
4. Write short notes on any *four* of the following : 4×5=20
- (a) Ripeness of fruits
 - (b) Digestion of carbohydrates
 - (c) Rheological properties of food
 - (d) Health foods
 - (e) Determinants of Protein-Energy Malnutrition
 - (f) Diabetes mellitus
5. Define sensory quality of food. List the sensory attributes. Explain any *two* sensory attributes of food. 20
6. Define Food Safety. State its importance and significance in human health. Differentiate between Food Safety and Food Quality. 20

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7. Define Food Hazards. Describe the physical hazards associated with food. 20
8. Write short notes on any *four* of the following : 4×5=20
- (a) WHO's five keys to safe food preparation
 - (b) Changes in minerals during handling, storage and processing a food produce
 - (c) Role of food safety organizations
 - (d) Bureau of Indian Standards (BIS)
 - (e) Global Food Safety Initiatives (GFSI)
 - (f) Factors leading to food spoilage

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