

No. of Printed Pages : 4

BPVC-101

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

(BSCFSQM)

Term-End Examination

June, 2026

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

Time : 3 Hours

Maximum Marks : 100

Note : (i) Attempt any **five** questions.

(ii) All questions carry equal marks.

1. Describe the properties of food. 20

2. Define protein-energy malnutrition (PEM).

Classify PEM. How will you indentify and diagnose PEM ? Indicate the measures to prevent PEM. 20

3. Narrate the history of food groups. Describe animal origin food produce. 20

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

- (a) Designer Foods
- (b) Transportation of essential nutrients
- (c) Inter-relationship between nutrition and human health
- (d) Marine toxins
- (e) Digestive system of humans
- (f) Gout

5. Differentiate between Quality Control and Quality Assurance. Describe the common approaches to ensure food safety. 20
6. Describe the biological hazards associated with food. 20
7. Explain the role of microorganisms in spoilage of food. Describe the changes in food caused by spoilage microorganisms. 20
8. Write short notes on any *four* of the following : 4×5=20
- (a) Changes in proteins during handling, storage and processing of food produce

- (b) Structure of food and factors affecting the food structure
- (c) *Codex alimentarius* Commission (CIC)
- (d) Quality Council of India (QCI)
- (e) Probiotics and pre-biotics
- (f) Nutraceuticals

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