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BPVC-106

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

Term-End Examination

June, 2026

**BPVC-106 : PROCESSING OF AGRICULTURAL
PRODUCE**

Time : 3 Hours

Maximum Marks : 100

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

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1. Define food spoilage. Describe the major causes of food spoilage. 20
 2. Define food adulteration and give its types. Describe the simple tests used to detect any *five* adulterants in food. 20

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3. Describe the nutritional quality of fermented vegetables and fruits. Write briefly about harmful effects of excessive consumption of fermented foods. 20
4. Define canning and write its principles. Explain the canning process for fruits and vegetables. 20
5. Explain the CFTRI dry milling process of maize with the help of a flow diagram. 20
6. What are Soy-based bakery products ? Describe making of two soy-based bakery products and two extruded soy products. 20
7. Describe the different unit operations involved in solvent extraction method for oil extraction. 20
8. Describe dry methods of processing of coffee. 20

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