

2023

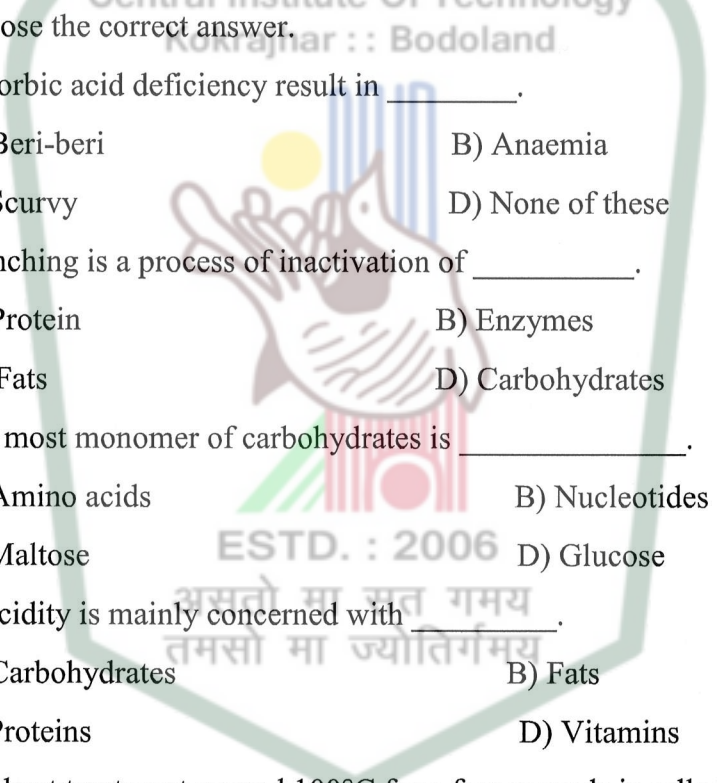
DFET310: PROFESSIONAL PRACTICE-I

Full Marks: 100

Time: Three hours

The figures in the margin indicate full marks for the questions.

Question no.1 is compulsory and attempt any four questions from questions no. 2 to 6.

1. A. Choose the correct answer. 1x10
- a) Ascorbic acid deficiency result in _____.
- A) Beri-beri B) Anaemia
C) Scurvy D) None of these
- b) Blanching is a process of inactivation of _____.
- A) Protein B) Enzymes
C) Fats D) Carbohydrates
- c) The most monomer of carbohydrates is _____.
- A) Amino acids B) Nucleotides
C) Maltose D) Glucose
- d) Rancidity is mainly concerned with _____.
- A) Carbohydrates B) Fats
C) Proteins D) Vitamins
- e) The heat treatment around 100°C for a few seconds is called _____.
- A) Pasteurization B) Scalding
C) Sterilization D) None of these
- f) Zeroth Law of Thermodynamics deals with which of the following?
- A) Heat B) Thermal energy
C) Thermal equilibrium D) Kinetic energy
- g) Which of the following are food preservatives.
- A) Salt B) Spices
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- C) Vinegar
D) All of these
- h) FSSAI stands for _____.
A) Food Safety and standard authority of India
B) Food supplements and safety authority of India
C) Food safety and supplements authority of India
D) None of these
- i) Amino acids are the building block of _____.
A) Lipids
B) Fats
C) Carbohydrates
D) Proteins
- j) Which vitamin can be obtained from sunlight?
A) Vitamin A
B) Vitamin D
C) Vitamin B
D) Vitamin C

B. Write True or false

10

- i) Carbohydrates are important source of energy.
ii) Proteins are made up of many different amino acids.
iii) Glucose is an example of a protein.
iv) A monosaccharide is a monomer of protein.
v) The distinction between fats and oils is that fats are solid at room temperature, and oils are liquid.
vi) Albumin is the most common protein.
vii) Cellulose serves as animal starch.
viii) Glycine is the simplest amino acid.
ix) Acidity can be supplemented by use of citric, tartaric or malic acid.
x) Sugar and salt are examples of preservatives.
2. a) What is group? What are the stages of group formation? Explain and mention the importance of group. 10
b) What are the characteristics required to grow as globally minded leader. 10
3. a) What is communication? How the process of communication can be represented? 10
b) What is team? Explain the different stages. 10
4. a) What, according to you, is the most essential skill of a food technologist? 12
b) What is the importance of ethics in food technology? 8

5. a) What is your opinion on organic food products? 10
b) How do you manage your time and prioritise urgent work? 10
- 6 a) Write short notes on (any two): 10x2
i) Food safety
ii) Hygiene and sanitation in food sector
iii) Major foodborne illness

