

Total number of printed pages: 3

D/IV/DFET410

2024

PROFESSIONAL PRACTICE-II*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. 10
- a) The common chemical name for vitamin C is _____.
- A) Retinol
B) Ascorbic acid
C) Calciferol
D) None of these
- b) If $n=3$, then the formula of carbohydrate is _____.
- A) $C_3H_4O_3$
B) $C_3H_8O_3$
C) $C_3H_6O_3$
D) None of these
- c) Starch is a polymer made from the _____ monomer.
- A) Glucose
B) Fructose
C) Galactose
D) None of these
- d) Blanching is a process of inactivation of _____.
- A) Protein
B) Enzymes
C) Fats
D) Carbohydrates
- e) A monosaccharide is a monomer of _____.
- A) Lipids
B) Fats
C) Carbohydrates
D) Proteins
- f) Sucrose is a disaccharide made up of _____ and _____.
- A) Fructose and galactose
B) Glucose and fructose
C) Glucose and galactose
D) None of these
- g) Which types of bonds are found in Protein?
- A) Peptide bond
B) Glycosidic
C) Ester
D) Hydrogen bond.

- b) List a few advantages that technologies used in food production have brought to society. 10
- 5 a) Give a brief explanation of the different sectors of food producing industry. 10
- b) What are the ways to prevent wastage of huge excess agricultural produce? 10
- 6 a) How will you, as an entrepreneur, market your product? 10
- b) Write a brief notes on: 5+5
- i) Purpose of adding preservatives or additives to food products.
- ii) Role of hygiene and sanitation in food processing and preservation.

