

ANDHRA UNIVERSITY

Telegrams: UNIVERSITY
Telephone: 284 4000
Fax: 0891-2755324



All Official letters,
packages etc, should be
addressed to the Registrar
by designation and not by
name.

Visakhapatnam,
Dt: 03-11-2021

No. L I (2)/U.G. Courses/MQP/2021

From: **THE REGISTRAR**

To

The Controller of Examinations,
Andhra University,
Visakhapatnam.

Sir,

Sub: Approval of Model Question Papers – Reg.

Ref: Email's & Letter dt 22-10-2021, 25-10-2021, 26-10-2021 along
with Model Question Papers.

With reference to the above, I am by direction to inform you that the Choice Based Credit System, U.G. Courses (w.e.f. 2020-2021) Model Question Papers ~~of~~ have been approved as detailed below:

S.No.	Subject	Name & Designation	Name of the College	Model question papers	Name of the Paper
1.	B.Sc. Statistics	P,Gandhi, Chairman	Mrs. A.V.N. College, Visakhapatnam	Semesters-II (MQP)	Elementary Statistics
2.	B.Sc. Nutrition	Faculty	Samata College, MVP Colony, Visakhapatnam	Semesters-II (MQP)	Introduction to Food Science
3.	B.Sc. Human Genetics	Dr. A. Bala Krishna, Principal	M.V.R. Degree & P.G. College, Gajuwaka, Visakhapatnam	Semesters-II (MQP)	HGT-II Human Genetics & Cyto Genetics

Hence, I request to arrange to circulate the same among the Teaching Staff and Students concerned and placed in A.U. website.

Yours faithfully,

(K. UMA MAHESWARI)
DEPUTY REGISTRAR (ACADEMIC)

Copies to:

1. The Dean of Academic Affairs, A.U., VSP.
2. The Dean, U.G. & P.G, Professional Courses, A.U., Vsp.
3. The Dean, CDC, A.U., Vsp.
4. The Dean, Confidential, A.U., Vsp.
5. All Principals, A.U. Affiliated Colleges Offered in U.G. courses.
6. The Superintendent S.I Section for taking necessary further action.
7. The Secretary to V.C., Rector Table, P.A. to Registrar, A.U., Vsp.
8. The Director, Computer Centre, A.U., Vsp.
9. O.C. & O.O.F.

ANDHRA UNIVERSITY
B.Sc SEMESTER II EXAMINATION MODEL PAPER

SUBJECT: INTRODUCTION TO FOOD SCIENCE

MAX TIME: 3HRS

MARKS: 75

SECTION A

WRITE ANY FIVE OF THE FOLLOWING QUESTIONS 5*5=25

1. Explain the functions of food.
2. Write short notes on gelatinisation.
3. What is enzymatic browning? What are the ways of preventing it?
4. Classify the various pigments present in fruits and vegetables.
5. Describe the role of spices and condiments in cooking.
6. Give the nutritive value of fish.
7. What is irradiation?
8. Fortification

SECTION B

WRITE ALL THE FOLLOWING QUESTIONS 5*10=50

- 9 (a). Elaborate on the structure composition and nutritive value of millets.
(Or)
(b). Describe the variety of preparations by using millets.
10. (a). What are the various processing techniques involved in pulse cookery.
(Or)
(b). Classify fruits and describe the nutritional aspects of them.
11. (a). Write the composition and nutritive value of milk and explain the processing.
(Or)
(b). Elaborate on the various non alcoholic beverages.
12. (a). Describe the various food preservation techniques.
(Or)
(b). Explain in detail how nutritional quality of foods can be improved.
13. (a) Explain how food sanitation can be achieved.
(Or)
(b) Explain how to plan and implement training program for health personnel.