

ANDHRA UNIVERSITY

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Telephone: 284 4000
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All Official letters,
packages etc, should be
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by designation and not by
name.

No. L I (1)/U.G. Courses/B.Sc. Food & Nutrition/MQP/2021

Visakhapatnam,
Dt: 01-07-2021

From: **THE REGISTRAR**

To

Issac Sudhakar,
Campus Head & Principal,
Sun Institute of Hotel Management and Catering Technology,
Visakhapatnam.

Sir,

Sub: Approval of Model Question Papers – Reg.

Ref: Email dated 24-06-2021 along with Model Question Papers.

With reference to the above, I am by direction to inform that the Revised Choice Based Credit System, U.G. Courses (w.e.f. 2020-2021) I-Semester, Model Question Papers of 1)Plant Nursery 2)Food Science 3)Chemistry 4)Chemistry of Foods have been approved.

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

Yours faithfully,

(B. RAMACHANDER)
ASSISTANT 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 Controller of Examinations, A.U., Vsp.
7. The Superintendent S.I Section for taking necessary further action.
8. The Secretary to V.C., Rector Table, P.A. to Registrar, A.U., Vsp.
9. The Director, Computer Centre, A.U., Vsp.
10. O.C. & O.O.F.



Legal Section, Andhra University, A.P. <supdt4041@gmail.com>

Fwd: BSC FOOD AND NUTRITION MODAL PAPERS

1 message

Sun college <campushead@sun.edu.in>
To: supdt4041@gmail.com

Thu, Jun 24, 2021 at 1:31 PM

Dear Madam Gayatri Garu,

Greetings from Sun Institutions!!!

With reference to our discussions and as per your request please find the modal question papers of B Sc Food Science and Nutrition for Semester 1 as per new syllabus 2020 given by APSCHE.

Thanking you

Sincerely

Isaac Sudhakar
Campus Head & Principal
Sun Institute of Hotel Management and Catering Technology
Visakhapatnam
Ph: 9848014747

4 attachments



PLANT NURSERY-skill based paper.doc
25K



FOOD SCEINCE MODAL PAPER.docx
14K



CHEMISTRY I MODAL PAPER.docx
15K



CHEMISTRY OF FOODS.docx
13K

BSC FOOD SCIENCE AND NUTRITION

ANDHRA UNIVERSITY

SEMESTER I EXAMINATION MODAL QUESTION PAPER

SUBJECT : PLANT NURSERY

MAX TIME: 3hrs

MARKS:50

SECTION - A

Answer any FIVE question from the following (5 × 3 = 15)

1. Define Plant nursery and mention its importance.
2. What is growth media. write in reference to Plant nursery.
3. Write any 4 precautions to be taken while preparing nursery bed.
4. Write few points about.
(i) Potting (ii) Depotting (iii) Repotting
5. What are the seasonal activities to be conducted in Plant nursery ?
6. Write about few possible errors in nursery activities.
7. What are the BIS standards required to be followed in Plant nursery ?
8. Write about any 5 tools used in Plant nursery.

SECTION B

Answer ALL the following. (5 × 7 = 35)

9. (a) Classify Plant nursery basing on duration and plants produced.

Or

- (b) Write about plant propagation methods in brief.

10. (a) Write about different types of nursery beds used in Plant nursery.

or

- (b) Describe different vegetative propagation techniques followed in Plant nursery.

11. (a) Explain different types of growth media used in Plant nursery.

or

(b) Explain how a Plant nursery can be managed online.

12. (a) Write in detail about basic facilities required in a plant nursery.

or

(b) How economics of a plant nursery is managed ?

13. (a) Describe different sowing methods used in Plant nursery.

or

(b) Write the steps followed in nursery management.

BSC FOOD SCIENCE AND NUTRITION

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SEMESTER I EXAMINATION MODAL QUESTION PAPER

SUBJECT : FOOD SCIENCE

MAX TIME: 3hrs

MARKS:75

SECTION A

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

1. Write about the types of milk?
2. What is food and Write the functions of food ?
3. Explain parboiling technique, write its advantages & disadvantages?
4. What is enzymatic browning write the preventive measures?
5. Write the uses of egg in cookery?
6. Write about the effect of heat on pigments and texture of vegetables ?
7. What are the postmortem changes in meat?
8. What are the uses and abuses of spices and condiments?

SECTION B

WRITE ALL THE FOLLOWING QUESTIONS 5*10=50M

9. a. Write about the various methods of cooking, advantages & disadvantages? (Or)
b. Write the composition of cereals and explain the effect of heat on starch granules ?
- 10..a. Write the classification and nutritive value of the vegetables?
(or)
b. Write about the effect of cooking on quality of pulses and factors affecting the cooking quality?

(P.T.O)

①

11.a Write about the classification of beverages and explain the preparation of Carbonated non alcoholic beverages?

(or)

b. Explain about the crystallization and the factors affecting crystallization?

12.a Write the composition and nutritive value of milk and explain the processing's of milk?

(or)

b. Explain the foam formation and factors affecting foam formation in Egg?

13.a Write the classification of poultry and factors affecting the cooking ?

(or)

b. Explain the selection of fish and the composition of different types of fishes?

BSC FOOD SCIENCE AND NUTRITION

ANDHRA UNIVERSITY

SEMESTER I EXAMINATION MODAL QUESTION PAPER

SUBJECT : CHEMISTRY

MAX TIME: 3hrs

MARKS:75

SECTION A

Answer any FIVE question from the following questions (5X10M)

1. Explain molecular orbital configuration and diagram of N_2 and O_2

or

2. Linear combination of Atomic orbital method.

3. write about silicones preparation and applications of silicones.

or

4. write about Natural gas production and applications of Natural gas.

5. what is Hybridization? Explain sp^3 hybridisation in C_2H_6 molecule.

Or

6. Explain Elements of Symmetry with examples.

7. Briefly explain preparation of Triphenyl methane dye and its applications.

Or

8. write about different types of Azo dyes and its applications

(P.T.O) (1)

SECTION –B

Answer any five of the following questions (5x5M)

- a) Inductive effect
- b) Calculate Bond order of F_2
- c) NPK fertilizers
- d) Explain the terms enantiomers and diastereomers with suitable examples.
- e) Differences between Sigma and pi bonds.
- f) Bathochromic shift
- g) Write note on "emulsions"
- h) Producer gas

BSC FOOD SCIENCE AND NUTRITION

ANDHRA UNIVERSITY

SEMESTER I EXAMINATION MODAL QUESTION PAPER

SUBJECT : CHEMISTRY OF FOODS

MAX TIME: 3hrs

MARKS:75

SECTION A

ANSWER ANY 5 OF THE FOLLOWING

5 X 5 = 25 M

1. Describe about Kinetic Properties of Foods.
2. Write about different Functions of Water in Foods.
3. What are the different measures to prevent Rancidity?
4. Describe about properties of Sols.
5. Describe – Caramelisation.
6. Synthetic Emulsifiers.
7. Define Colloid. Explain different types of colloids.
8. Foaming agents.

SECTION B

ANSWER ALL THE FOLLOWING QUESTIONS

5 x 10 = 50M

1. A) Define Food. Explain about principle components of Foods. Or
b) Explain different Physical and Chemical properties of Foods.
2. A) Define Colloid. Explain types of Colloids. Briefly describe about Sols, their types and Properties of sols.
Or
B) Define Gel. Explain types of Gels. Explain about the theories of Gel formation.
3. A) Define Emulsion & Emulsifier. Explain about different types of Emulsifiers in detail.

Or

(P.T.O)

①

B) Define Foam. Explain about the Properties of Foams and Factors affecting Foam stability.

4. A) Explain about the Structure of Water molecule and Hydrogen bonding in water.

Or

B) Describe briefly about the Estimation of Moisture content in Foods.

5. A) Describe different Heat transfer techniques with perfect examples.

Or

B) Define Browning reactions. Explain types of Browning reactions and measures to be taken to prevent Browning.