

2025

M.Sc. 1st Semester Examination
FOOD SCIENCE AND NUTRITION

Paper : FSNE408A9
(Food Processing Lab)
(Practical)

Full Marks : 25

Time : Four Hours

The figures in the margin indicate full marks.

1. Determine the moisture content of the given food sample by lottery and calculate the percentage.

(Principle - 2, Procedure - 4 and Result - 2,
Interpretation - 2. 10

2. Determine the frying quality of the given edible oil sample by assessing free fatty acid value and interpret the result.
Result and Interpretation 4+1

(2)

3. Laboratory Notebook. 5

4. Viva-voce. 5
