Sub Code:HMCT305

Paper Id: 174315 Roll No:

BHMCT
(SEM-III) THEORY EXAMINATION 2019-20
FOOD SCIENCE

Time: 3 Hours ***Total Marks: 100***

Note: Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt *all* questions in brief. 2 x 10 = 20

a.	What is Retro Gradation?
b.	Define Additives
c.	What are special dietary sweetners?
d.	Define Pasteurization
e.	What do you mean by Balanced diet?
f.	Define health foods. Give examples also.
g.	Give classification of minerals which human bodies constitute.
h.	What do you mean by Rancidity?
i.	Explain Fortification.
j.	What do you mean by Smoke point?

SECTION B

2. Attempt any *three* of the following: 10x3=30

a.	Write a brief note on various methods of Preservation of foods.
b.	Explain about irradiation as a method of food preservation?
c.	Write a brief note on effect of heat on Proteins and Vitamins.
d.	Briefly explain bacterial growth curve.
e.	What is Basal metabolism? What are the factors which effect the BMR as an individual.

SECTION C

3. Attempt any *one* part of the following: 10x1=10

a.	Describe about various bacterial phases in detail?
b.	Write a detailed note on yeast and molds?

4. Attempt any *one* part of the following: 10x1=10

a.	Write down various changes occur in food during preservation and storage.
b.	What do you understand by denaturation and co-agulation?

5. Attempt any *one* part of the following: 10x1=10

a.	Write a brief note on stabilizers and thickening agents.
b.	In your opinion, which cuisine-Continental or Indian-is more balanced one?

6. Attempt any *one* part of the following: 10x1=10

a.	Give general properties and structure of bacteria, mold and yeast.
b.	Write a brief note on toxic effect of chemical adultraants.

7. Attempt any *one* part of the following: 10x1=10

a.	What are the effect of continuous heating on the nutritive value of oil and fats?
b.	Define food adulteration. Enlist common food adulterants found in kitchen grocery.

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