PAPER ID-310240

Subject Code: RHM506

Roll No: | | | | | | | | | | | | | |

BHMCT
(SEM-V) THEORY EXAMINATION 2020-21
FOOD SCIENCE

Time: 3 Hours ***Total Marks: 70***

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt *all* questions in brief. 2 x 7 = 14

a.	Define Pasteurization.
b.	What are Preservatives?
c.	Define the term fermentation.
d.	What do you mean by the term adultration?
e.	What is Maillard Reaction?
f.	Define Additives.
g.	What are special dietary sweetners?

SECTION B

2. Attempt any *three* of the following: 7 x 3 = 21

a.	Write about effect of cooking on carbohydrate.
b.	Briefly explain bacterial growth curve.
c.	Write visible changes occurring in protein and fat during cooking.
d.	What is meant by heat preservation?
e.	Write a note on microwave cooking.

SECTION C

3. Attempt any *one* part of the following: 7 x 1 = 7

(a)	Explain how cooking effect the nutritive value of food.Suggest methods of nutrient conservation.
(b)	Write a brief note on effect of heat on Proteins and Vitamins.

4. Attempt any *one* part of the following: 7 x 1 = 7

(a)	Write a brief note on various methods of Preservation of foods.
(b)	Write effect of heating on fat content of food.

5. Attempt any *one* part of the following: 7 x 1 = 7

(a)	Briefly explain beneficial microbes in relation to food with suitable example.
(b)	What is Basal metabolism?What are the factors which effect the BMR os an individual.

6. Attempt any *one* part of the following: 7 x 1 = 7

(a)	Give general properties and structure of bacteria, mold and yeast.
(b)	In your opinion, which cuisine-Continental or Indian-is more balanced one?

7. Attempt any *one* part of the following: 7 x 1 = 7

(a)	Define food adulteration. Enlist common food adulterants found in kitchen grocery.
(b)	Write a brief note on health foods with suitable examples.