

Total No. of Pages: 02

Max. Marks: 60

Time: 3 Hrs.

INSTRUCTIONS TO CANDIDATES:

- INSTRUCTIONS TO CANDIDATES:**
1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
 2. SECTION-B contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
 3. SECTION-C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION A

1. Define the following:
 - a) What is monosaccharide?
 - b) What is the unit of energy?
 - c) What is pufa?
 - d) What are the food sources of Iron?
 - e) What is the name of disease caused by the deficiency of vitamin-D?
 - f) What are essential amino acids?
 - g) Expand SDA.
 - h) Name 2 commercial uses of proteins.
 - i) What is winterization?
 - j) Name two sources of dietary fibre.

SECTION B

2. Differentiate between the fat soluble and water soluble vitamins.
3. What factors affect the texture of carbohydrates?
4. Explain briefly about flavour reversion.
5. List 5 functions of lipids.
6. Classify proteins on the basis of their origin.

SECTION C

7. What is importance of food (physiological, psychological and social function of food) in maintaining good health?
8. Explain in detail about the factors and preventive measures of auto-oxidation.
9. Explain in detail about the water soluble vitamins.

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Total No. of Questions: 09

B.Sc. (HIMCT)(Sem. I)
FOOD SCIENCE & NUTRITION
Subject Code: BSHM-107
Paper ID: C1107

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SECTION A

1.
 - a) What is Denaturisation of proteins?
 - b) What is the unit of energy?
 - c) What is pufa?
 - d) What are the food sources of vitamin-D?
 - e) What is the name of disease caused by the deficiency of vitamin -A?
 - f) What are lipids?
 - g) Expand SDA.
 - h) What is hydrogenation in fats?
 - i) What is syneresis?
 - j) Name two sources of dietary fiber.

SECTION B

2. Differentiate between the fat soluble and water soluble vitamins?
3. What factors energy requirement in body?
4. Explain briefly about functions of water
5. List 5 functions of lipids?
6. Classify minerals and explain briefly

SECTION C

7. What is importance of food (physiological, psychological and social function of food) in maintaining good health?
8. Classify nutrients and explain in detail.
9. Explain in detail about the functions of calcium in body and diet

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SECTION-B

2. Explain the commercial uses of proteins in different food preparations.
3. What are the functions of food in maintaining health?
4. Explain the concept of BMR.
5. Explain the significance of fatty acids in maintaining health.
6. What are functions of water in maintaining health?

SECTION-C

7. Explain Refining, Hydrogenation and Winterisation in detail.
8. Give the detailed classification of carbohydrates.
9. Define micronutrients. Give the functions and significance of Vitamin D.

7/12/16 (M)

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Roll No.

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SECTION-A

1. Write briefly :

- a) Explain any example in which process of gelatinization has taken place.
- b) What is egg foam?
- c) What is oxidative rancidity?
- d) Explain hydrogenation.
- e) Explain energy balance.
- f) Define energy and its units of measurement.
- g) What are the dietary sources of carbohydrates?
- h) Why egg custard does thicken? Give reasons.
- i) What are the building blocks of proteins? Name any three.
- j) List four important functions of fats in the body.

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SECTION-B

2. How dietary fibres prevent us from falling prey to many diseases?
3. What is the thermodynamic action of food?
4. What is flavor reversion?
5. Classify proteins on the basis of their origin?
6. What are the commercial uses of proteins in food preparations?

SECTION-C

7. What is auto oxidation? How can we prevent it?
8. What is the significance of fatty acids in maintaining health?
9. Define carbohydrates and classify.

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SECTION-A

1. Write briefly :

1. What are polysaccharides?
2. What is calorie?
3. What is MUFA?
4. What are the food sources of calcium?
5. What is the name of disease caused by the deficiency of vitamin-A?
6. What are essential amino acids?
7. Expand RDA.
8. What is Gelation?
9. What is Hydrogenation?
10. Name two sources of dietary fibre.

SECTION-B

2. Differentiate between the fat soluble and water soluble vitamins.
3. Explain briefly about gelatinization.
4. Classify minerals (major and minor).
5. What are the food sources of Vitamin-C?
6. What are the functions of Iron in our body?

SECTION-C

7. What is importance of food (physiological, psychological and social function of food maintaining good health?)
8. Explain in detail about the factors affecting Energy Requirement in the human body.
9. Explain in detail about the Fat soluble vitamins.