

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-1)
FOOD SCIENCE & NUTRITION-I
Subject Code : BH/101
M.Code : 14501
Date of Examination : 12-06-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2½** (Two and Half) marks each and students has to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write short notes on :
 - a) Water soluble vitamins
 - b) BMR
 - c) Food sources of iron
 - d) SDA
 - e) Whey Protein
 - f) Emulsification
 - g) Disaccharides
 - h) Dextrinisation
 - i) MUFA
 - j) Retrogradation.

SECTION-B

2. What are the uses of carbohydrates in food preparation?
3. Explain the concept of flavour reversion.
4. Explain the effect of heat on Fats and Oils.
5. What is the significance of dietary fibres?
6. What are the functions of Water?

SECTION-C

7. Discuss the Importance of Food.
8. Explain the commercial uses of proteins in different food preparations.
9. In keeping Good Health explain the significance of Fatty acids.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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BHMCT (Sem.-1)
FOOD SCIENCE & NUTRITION-I

Subject Code : BH-101

M.Code : 14501

Date of Examination: 16-01-2025

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2½** (Two and Half) marks each and students has to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write short notes on:

- Dextrinization
- Gelatinization
- Autooxidation
- Water
- Flavour Reversion
- BMR
- Hydrogenation
- Retrogradation
- Energy Balance
- Malnutrition

SECTION-B

2. Explain the basic structure and properties of proteins.
3. Explain any 5 functions of Fats.
4. Classify fats.
5. What are the effects of excessive intake of carbohydrate in diet?
6. What is the role of water in maintaining health?

SECTION-C

7. Define and classify water and fat soluble vitamins alongwith the food sources of each vitamin.
8. Illustrate the basic structure of proteins. State the properties of proteins that are useful in various food preparations.
9. Explain in detail the significance of dietary fibre in the prevention and treatment of diseases.

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