Roll No. | | | | | | | | | | |

Total No. of Questions : 18

Total No. of Pages : 02

BHMCT (Sem.–2)

FOOD SCIENCE AND NUTRITION-II

Subject Code : BH-102

M.Code : 14516

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 $2\frac{1}{2}$ (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

Write short notes on :

1. Danger zone
2. Enrichment
3. Organic food
4. Food group
5. Body building food
6. Menu
7. Flavouring
8. Spices
9. Caramelization
10. Oxidation

SECTION-B

11. Why is flavour an important characteristics of food? Explain.
12. Discuss the application of colloid systems in food preparation.
13. What are the objectives of food processing?
14. What are the advantages of menu planning?
15. Differentiate between the terms RDA and requirement.

SECTION-C

16. Explain the sensory evaluation of food quality.
17. What are the effects of cooking on nutritive value of food? Explain
18. List and explain the methods followed for prevention of undesirable browning.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–2)

FOOD SCIENCE AND NUTRITION-II

Subject Code : BH-102

M.Code : 14516

Date of Examination : 02-07-22

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 $2^1/_2$ (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. Food science

   b. Effect of heat on food.

   c. Emulsifying agents

   d. Maillard reaction

   e. RDA

   f. Three food groups in a meal.

   g. Fast foods

   h. Flavour description of any one spice.

   i. Sensory food evaluation.

   j. Objectives of food processing.

SECTION-B

2. Define food processing. Discuss the types of processing.

3. Explain enzymatic browning and ways to prevent its undesirable browning.

4. Discuss the importance of consuming a balanced diet.

5. Throw light on the application of colloids in the food industry.

6. What is flavour? Describe the food flavours in coffee or wine.

SECTION-C

7. What do you understand by emulsions? Discuss its types and theory.

8. What is a menu? Discuss in detail, the various factors affecting menu planning.

9. Write a detailed overview about the nutritional evaluation of new products being launched in the market.

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Total No. of Questions : 09

Total No. of Pages :02

BHMCT (Sem.–2)

FOOD SCIENCE AND NUTRITION-II

Subject Code : BH-102

M.Code : 14516

Date of Examionation: 13-12-2024

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 $2\frac{1}{2}$ (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) Nutrients

   b) Food

   c) Dietplan

   d) Food Science

   e) Browning

   f) Enzymes

   g) R.D.A.

   h) Nutritive value

   i) Emulsifiers

   j) Grouping of Food

SECTION-B

2. What is your view on Fast Food?
3. What are the new trends in Food Service Industry?
4. What are Colloids?
5. Discuss different types of Emulsifying agents.
6. How Nutritive value of Food gets affected by cooking?

SECTION-C

7. Discuss the factors that affect Meal Planning.
8. Explain the points we need to consider while Judging Food Quality.
9. Describe the effect of Heat on Acidic Food.

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Total No. of Pages :02

Total No. of Questions : 09

BHMCT (Sem.–2)

FOOD SCIENCE AND NUTRITION-II

Subject Code : BH-102

M.Code : 14516

Date of Examination : 08-05-2024

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 $2\frac{1}{2}$ (Two and Half) marks each and students have 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. **Explain the following :**

   a) Food science.

   b) Paired comparison test.

   c) Any 2 emulsifying agents.

   d) Describe the food flavours in tea.

   e) Balanced diet.

   f) Give examples of foods which come under body building foods.

   g) Ready to eat foods.

   h) Which is the main factor that leads to non-enzymatic browning?

   i) How does high temperature affect food constituents?

   j) Name the different types of colloids.

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SECTION-B

2. What are the objectives of food evaluation?
3. List the various methods of sensory food evaluation.
4. Write a note on the role of emulsifying agents in food emulsions.
5. Discuss the three food group system.
6. Throw light on the new food products being launched in the market.

SECTION-C

7. What are emulsions? Discuss in detail, the types and theory of emulsificatic
8. What are colloids? Discuss their application in foods.
9. **Write notes on :**

   a) Any FIVE factors affecting menu planning.

   b) Critical evaluation of fast foods?

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Roll No. | | | | | | | | | | |

Total No. of Pages :02

Total No. of Questions : 09

BHMCT (Sem.–2)

FOOD SCIENCE AND NUTRITION-II

Subject Code : BH-102

M.Code : 14516

Date of Examionation : 09-06-2025

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 $2^1/_2$ (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 a short notes on :**

   a) Nutrition

   b) Difference between acid and alkali.

   c) An example of oil in water emulsion.

   d) Explain the food flavour in white wine.

   e) Name any two important compounds which lead to enzymatic browning.

   f) RDA

   g) Effect of heat on nutritive value of food.

   h) Health

   i) How many calories are there in 12 grams of Sugar?

   j) Name any two emulsifying agents.

SECTION - B

2. Throw light on the objectives of evaluation of food.
3. Throw light on the theory of emulsification.
4. What do you understand by the term flavour? Explain the flavours of tea and coffee.
5. Explain the factors affecting mail planning.
6. Write a note on the need for introducing health specific meals.

SECTION - C

7. ***'Fast foods are being consumed by one and all'.*** Critically evaluate them.
8. Discuss any five methods of sensory evaluation of foods.
9. How will you plan a balanced meal based upon the three food group system?

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