

Printed Pages : 2



HMCT-305/NBHM-305

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 174323

Roll No.

| | | | | | | | | |
|--|--|--|--|--|--|--|--|--|
| | | | | | | | | |
|--|--|--|--|--|--|--|--|--|

BHMCT(SEM. III) (ODD SEM.) THEORY
EXAMINATION, 2014-15**FOOD SCIENCE**

Time : 3 Hours]

[Total Marks : 100

Note : Attempt **all** Sections.**SECTION – A**

1. Define the following terms : **2×10=20**
- | | |
|--------------------|--------------------|
| (a) Food additives | (f) Gelatinization |
| (b) Emulsifiers | (g) Pasteurization |
| (c) Stabilizers | (h) Smoke point |
| (d) Fortification | (i) Rancidity |
| (e) Amylase | (j) Micro-organism |

SECTION – B

2. Attempt any **three** questions out of **four** **3×10=30**
questions :
- (a) What do you understand by denaturation and coagulation ?

- (b) Define the term food preservation and its importance.
- (c) Discuss the changes that occur in starch during food preparation.
- (d) Write short note on asepsis, dehydration and pasteurization.

SECTION – C

3. Attempt any five questions out of seven 5×10=50
questions :

- (a) Write short note on molds yeast and bacteria.
 - (b) Why do we preserve food? List the method of food preservation.
 - (c) What is food adulteration ? List the adulterants commonly found in foods and simple test for detection.
 - (d) List various changes occurring during freezing and thawing.
 - (e) What are the effect of continuous heating on the nutritive value of oil and fats ?
 - (f) Explain why spoilage makes food unfit for consumption.
 - (g) Discuss the toxic effect of chemical adulterants.
-