

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-3)

FOOD SCIENCE AND NUTRITION

Subject Code : BSCCA-304

M.Code : 74229

Time : 3 Hrs.

Max. Marks : 60

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. Write briefly :**

- a) Auto oxidation
- b) Winterisation
- c) Retrogradation
- d) Meringue
- e) Dextrins
- f) Micronutrients
- g) Lipids
- h) Rancidity
- i) Soluble vitamins
- j) SDA

SECTION-B

2. Dietary fibres are an essential element for maintain good health. Elaborate.
3. Classify carbohydrates.
4. Elaborate the effect of cooking on fats.
5. What are the methods improving protein quality in food?
6. Give five functional uses of carbohydrates.

SECTION-C

7. What is the effect of cooking on carbohydrate?
8. Write a detailed note on importance of food covering physiological, psychological and social aspects.
9. Explain **any two** of the following functional properties of proteins in detail :
 - a) Formability
 - b) Gelation
 - c) Emulsification

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.