

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.Hons. (Nutrition and Dietics) (Sem.-1)**INTRODUCTION TO FOOD SCIENCE**

Subject Code : BSND-112-18

M.Code : 77209

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) Define water activity.
- b) What do you understand by absorption phenomena?
- c) What is germination?
- d) Enlist two examples of fat soluble vitamins.
- e) Name of any two climacteric foods.
- f) What is the difference between spices and herbs?
- g) What are the functions of foods?
- h) Enlist four milk products.
- i) Define ripening.
- j) What are protein isolates?

SECTION-B

2. What do you mean by cooking? Discuss the different cooking methods along with their merits and demerits.
3. What do you mean by cereals? Explain the structure of wheat with labeled diagram.
4. Write short note on the anti-nutritional factors changes during cooking of pulses & legumes.
5. What are oilseeds? Discuss the processing of soya bean.
6. Define grading. Explain the structure of egg along with labeled diagram.

SECTION-C

7. What are food dispersions? Explain the structure and stability of different types of food dispersions.
8. What do you understand by free and bound water? Discuss different physical properties of ice and water along with their structures.
9. What is milk? Write the composition, nutritive value and changes during the processing and storage of milk.

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.