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BHMCT (Sem.-2) FOOD SCIENCE AND NUTRITION-II

Subject Code : BH-102 Paper ID : [C0310]

Time: 3 Hrs. Max. Marks: 30

INSTRUCTION TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
- SECTION-B contains FIVE questions carrying 2¹/₂ (Two and Half) marks each and students has to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

Write short notes on :

- a) Food
- b) Emulsifying agent
- c) Nutrition
- d) Menu
- e) Enzymes
- f) Fast food
- g) Colloids
- h) Starch
- i) Fat
- i) Minerals

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SECTION-B

- 2. Explain the effect of Heat on Proteins?
- 3. How does Gender affect the R.D.A of a person?
- What do you understand by Health specific meal? 4
- 5. What is Non-Enzymatic Browning?
- Discuss the preventions we should take care during Mass food production. 6.

SECTION-C

- Explain the role of balanced diet for healthy living. 7.
- Discuss the different constituents of Food. 8.
- asadvantages ... 9. Write your view on advantages and disadvantages of Fast Food.

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

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