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BHMCT (Sem.-2)
FOOD SCIENCE AND NUTRITION-II
Subject Code : BH-102
M.Code : 14516

Max. Marks : 30

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **2¹/₂** (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.

1. Write short notes on :

- Food processing
- Browning
- Colloid
- Emulsion
- Balanced diet
- Meal Planning
- Proximate analysis
- RDA
- Tannin
- Rheology

SECTION-B

2. What are the factors affecting meal planning?
3. What is the importance of balanced diet?
4. What are the effects of cooking on nutritive value of food?
5. What are the various types of browning? Give examples.
6. On what factors does RDA depend upon?

SECTION-C

7. Evaluate and examine critically the nutritive value and health aspects of fast foods.
8. What are emulsifying agents? How do they function to maintain an emulsion? Explain various examples from food industry.
9. Explain in detail the concept of balanced diet. How is menu planning dependent upon the 3 food group system? Also enumerate the various factors affecting menu planning.

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.