

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

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

FOOD SCIENCE AND NUTRITION

Subject Code : BSCCA-304

Paper ID : [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. Define nutrition.
- b. One gram of Carbohydrates give _____ kcal?
- c. What is the significance of vitamin C?
- d. What is SDA?
- e. Define flavor reversion.
- f. Differentiate between MUFA and PUFA. Support with examples.
- g. Give any four food sources rich in calcium.
- h. Define dextrinization.
- i. Name any natural emulsifying agent used in food preparations.
- j. What is cholesterol? Give any 2 rich food sources of it.

SECTION-B

2. Discuss the effect of heat on proteins.
3. Discuss the significance of dietary fibre. How does it prevent and aid in treatment of diseases?
4. What is energy? Discuss the factors affecting energy requirement.
5. Discuss in detail, the functions and food sources of **any one**:
 - a. Niacin
 - b. Iodine
 - c. Calcium
6. Throw light on the concept of emulsification and foamability in proteins.

SECTION-C

7. Discuss **any 2** :
 - a. Commercial uses of fats in food industry
 - b. Effect of heating of fats
 - c. Functions of water in the body
8. Discuss in detail, **any 2** :
 - a. Gelatinization of carbohydrates and factors affecting it
 - b. Concept of BMR
 - c. Classification of fats
9. The basic necessities of man are food, clothing and shelter. Discuss the importance of food in the life of a man.