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BHMCT (Sem.-1)
FOOD SCIENCE & NUTRITION-I
Subject Code : BH-101
Paper ID : [C0301]

Max. Marks : 30

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **2½** (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 has to attempt any **TWO** questions.

1. Write short notes on :

- Food processing
- Gelatinisation
- Oxidation
- Coagulation
- Water soluble vitamins
- Lecithin
- Starch
- Antioxidant
- Hygiene
- Polysaccharides

SECTION-B

2. Describe the important functions performed by carbohydrates.
3. Explain the role of water in maintaining health.
4. Define vitamins and classify them.
5. Define and explain the process of gelatinization and factors affecting them.
6. Classify proteins on the basis of their origin.

SECTION-C

7. Differentiate between fat and oil. Classify fats on the basis of saturation giving two examples of each.
8. What are the functions of food? Explain.
9. Define energy and discuss the factors affecting energy requirements.