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BHMCT (Sem.-2)
FOOD SCIENCE AND NUTRITION-II
Subject Code : BH-102
Paper ID : [C0310]

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 have to attempt any **TWO** questions.

1. Write short notes on :

- a) Pasteurization
- b) Fermentation
- c) Profiling
- d) Adulterant
- e) Emulsion
- f) Lecithin
- g) Seasoning
- h) Maillard reaction
- i) MAP
- j) Balanced diet

SECTION-B

2. Define the terms herbs, spices, seasoning and condiment giving five suitable examples of each.
3. Classify and explain types of browning reactions.
4. Why is food processing necessary? Explain with suitable examples.
5. What are the advantages of menu planning?
6. Explain the role of emulsifying agents in food emulsions.

SECTION-C

7. Define balanced diet and explain its importance.
8. Define Enzymatic Browning in food. How will you prevent enzymatic browning reactions?
9. List and explain the factors which influence menu planning.