PAPER ID-310471

Roll No: | | | | | | | | | | | | |

BHMCT
(SEM V) THEORY EXAMINATION 2023-24
FOOD SCIENCE

TIME: 3 HRS   **M.MARKS: 70**

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt *all* questions in brief.   2 x 7 = 14

a.	What do you mean by food preservation?
b.	What is browning? Is it beneficial in any food preparation?
c.	What is function of thickening agent? Name two thickening agents.
d.	Brief in the changes that carbohydrate undergoes on cooking.
e.	What do you understand by word purification?
f.	How many types of preservatives are there? List them.
g.	Name the major yeast important in food industry. Give examples of food produced by their use,

SECTION B

2. Attempt any *three* of the following: 7 x 3 = 21

a.	How is personal hygiene very important in hotel industry? Write your answer with special reference to food preparation areas
b.	Which act has been promulgated by Government of India to control food adulteration? Write short note on this act
c.	What are microbes? List the factors that affect its growth in food
d.	Define pasteurization and sterilization. Name at least one food preserved by these two processes
e.	Define blanching. Write its usefulness in hospitality/ food industry

SECTION C

3. Attempt any *one* part of the following: 7 x 1 = 7

(a)	What are the effects of heat on milk, egg and meat proteins, explain.
(b)	List down the ways to retain maximum nutrient content in foods during pre-preparation, preservation, and storage.

4. Attempt any *one* part of the following: 7 x 1 = 7

(a)	What are the advantages of drying? What changes occur during drying in the final product quality?
(b)	Discuss various methods of food processing involving use of cold temperature,

5. Attempt any *one* part of the following: 7 x 1 = 7

(a)	How is food cooked in microwave? What are the advantages and limitations of microwave cooking?
(b)	Enlist different methods of preservation of food. According to you, which method is the best preservation method? Support your answer with suitable explanation.

6. Attempt any *one* part of the following: 7 x 1 = 7

(a)	Write short note on Nonnutritive dietary sweeteners. Give the importance of common food additives used in hotel industry.
(b)	Define fermentation. What are its advantages? Tabulate the food preserved by this method, also name the microbe involved in each type of fermented food,

7. Attempt any *one* part of the following: 7 x 1 = 7

(a)	Enlist common food adulterants found in Kitchen grocery. Explain any two tests to detect adulterants.
(b)	Write salient features of bacteria, yeast and mold. Draw diagrams wherever necessary.