

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-1)**  
**FOOD SCIENCE & NUTRITION-I**

**Subject Code : BH-101**

**M.Code : 14501**

**Time : 3 Hrs.**

**Max. Marks : 30**

**INSTRUCTION TO CANDIDATES :**

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.

## SECTION-A

1. **Write short notes on :**
  - a. Water soluble vitamins
  - b. Amino acids
  - c. Unsaturated fats
  - d. Polysaccharides
  - e. SDA
  - f. Gelation
  - g. Kcal
  - h. Dextrinisation
  - i. Food sources of iron
  - j. Retrogradation

### SECTION-B

2. What are the uses of carbohydrates in food preparation?
3. Define the concept of flavour reversion.
4. Explain foamability in proteins.
5. What are the factors affecting energy requirements in a body?
6. What is the significance and sources of dietary fibres in body?

### SECTION-C

7. Define and classify minerals. What are the food sources and significance of calcium, iron, sodium, iodine and fluorine?
8. What are the various methods of improving the protein? Also explain in detail the functions of proteins.
9. Explain the commercial uses of proteins in different food preparations.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**