

**Total No. of Questions : 09**

**BHMCT (Sem.-1)**  
**FOOD SCIENCE & NUTRITION-I**  
**Subject Code : BH-101**  
**M.Code : 14501**

**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) Syneresis
- b) Winterisation
- c) Emulsification
- d) Macro nutrients
- e) Pasteurisation
- f) Fermentation
- g) Amylase
- h) Food enzyme
- i) Polysaccharides
- j) Malnutrition

### **SECTION-B**

2. Differentiate between Unsaturated fat and saturated fat.
3. Briefly explain the role of water in our body.
4. Define and classify vitamins.
5. Differentiate between fats and oils.
6. Write the significance of dietary fibres.

### **SECTION-C**

7. Explain BMR as part of energy metabolism and the factors affecting them.
8. Discuss the functional properties of proteins (i.e. Viscosity, Foam ability, Emulsification)
9. Define Food Science, Food Processing and Food Microbiology. Discuss the interrelationship between them.

**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.**