

### PAU-0010-0004506 Seat No. \_\_\_\_\_

## Third Year B. H. T. M. (Sem. V) (CBCS) Examination

October/November - 2018

# 5.6 E.1 Food Science & Nutrition (New Course)

Faculty Code: 0010 Subject Code: 0004506

Time: 3 Hours [Total Marks: 70

#### **Instructions:**

- (1) Q. 9 and Q. 10 are compulsory.
- (2) Attempt any three questions from Q. 1 to Q.8
- (3) All questions carry 14 marks each.
- 1 What are the factors which affect digestion? Write a detailed note on digestion, absorption and metabolism of food.
- 2 What are food additives? Classify the food additives in detail. Also explain the role of food additives in food processing industry.
- **3** What is food? Write a detailed note on functions of food. Write a detailed note on the factors affecting the food intake.
- 4 What is carbohydrate? Explain the classification of carbohydrate in detail.
- 5 What is gelation? Explain the factors affecting gelation in detail.
- What is starch? Write a brief note on the effect of cooking on starch. What are the factors which affect the property of starch as a thickening agent?
- 6 Write a detailed note on food groups.

### OR

- **6** What is food pyramid? Explain both the old and new food pyramids.
- 7 What is protein? Write a detailed note on the classification of proteins.

	\[ \]	$\overline{\mathbf{A}}$	Energy	I	Fibre					
Gro			oup A	Group B						
		Phy	siological	Nut	rients					
	(b) Match the following:									
		(x) starches have 100% amylopectin and are use to make thin edible films to wrap candles.								
	(ix) Pancreatic juice is composed of,, and									
			(wiii	based on pH.	la sperate	2	· whoreas Rile			
	nature and gastric juice is in natur									
	and fats into (vii) Bile juice and pancreatic juice are i									
		(vi)	Protein is br	oken in	to					
			amylase acts of			and the enzyme				
		(v)				; whereas				
		\- · /	and		-					
		(iv)	Colon is divi			arts .				
		(iii)	Large intestin			three parts:				
			and _			<u>-</u>				
			Vitamin Small intestine							
			in the blanks		e 1		LO			
10	Do a	s di	rected:			10+4=1	L <b>4</b>			
	(e)	Nut	rients							
	(d)	Chy	me and functio							
			oilisers and Thi cogradation and							
			ulsifying agents							
9			ort notes on:			2×7=1	<b>4</b>			
	or m	eat	cookery.							
8				n protein	i in relatio	on to egg cookery				

Ph	ysiological	Nutrients		
Gr	oup A	Group B		
A	Energy	I	Fibre	
В	$\operatorname{Growth}$	II	Vitamin	
C	Protective	III	Fats	
D	Regulatory	IV	Protein	