



JAA-0010-0004506 Seat No. _____

**Third Year Bachelor of Hotel And Tourism
Management (Sem. V) Examination**

October - 2019

**5.6. E.1 : Food Science And Nutrition
(New Course)**

Faculty Code : 0010

Subject Code : 0004506

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks is 70.
(2) Question 1 & 7 are compulsory.
(3) Attempt any four questions from Q. 2 to Q. 6.

- 1 Do as directed : 4+3+3=10**
- (A) Define the following terms :
- (i) Food
 - (ii) Food Science
- (B) Fill in the blanks :
- (i) Micro = _____
 - (ii) _____ is the quantity of 3-d space enclosed by a closed surface.
 - (iii) 1 cubic metre = _____ litres of water = _____ kg of water
- (C) Arrange the following in ascending order of pH value
Apples, Milk, Vinegar, Orange juice, tomato, spinach,
Egg white, chocolate, water, pickles
- 2 Write a detailed note on the concept of Density and its 10 applications.**
- 3 Write a detailed note on the types of food dispersions and 10 common food emulsions.**

- 4 Give detailed scientific reasons for any one of the following : **10**
- (a) Fresh eggs sink and stale eggs float in water.
 - (b) Small amount of citric acid is added while making jams and jellies
- 5 What is Carbohydrate? How is it synthesized? Give a detailed classification of Carbohydrates. **10**
- 6 What is gelation? Explain the factors affecting gelation. **10**
- 7 Write short notes on any **four** : **20**
- (a) Emulsion and its types
 - (b) Food Rheology
 - (c) Foam
 - (d) Aerosol
 - (e) Dextrinization
 - (f) Retrogradation.
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